

Baked Peach Fruit Roll-Up

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-58390

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	24 Each		863913
BUTTER PRINT UNSLTD GRD AA	1 1/2 Cup	Melted	299405
SPICE CINNAMON GRND	2 Teaspoon		224723
SPICE NUTMEG GRND	1/2 Teaspoon		224944
PEACH DCD IN JCE 6-10 GCHC	1 #10 CAN		610372

Preparation Instructions

1. Prior to Use: Store product frozen at 0° F to -10° F until ready to use.
2. Remove desired number of doughs from the case and place doughs between layers of oiled parchment pan liners on sheet pans. It is VERY important to cover the pan of dough with plastic to prevent dough from drying out during thawing.
3. Place the covered dough in the cooler to thaw 18-24 hours or overnight.
4. Allow covered thawed dough to rise at room temperature 2-3 hours until it is light and fluffy.
5. Mix melted butter, cinnamon and nutmeg together.
6. Brush 1 Tablespoon of butter mixture on each dough circle.
7. Place a ½ c. diced peaches diagonally across the dough circle. Spray edges of the dough with water.
8. Fold over the 2 moistened dough edges and pinch together to seal.
9. Place in a 350°F Convection Oven. Bake until crust is golden brown 12-15 minutes.
10. Serve warm or cooled

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	2.000
Fruit	0.500
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	313.79
Fat	12.60g
Saturated Fat	7.30g
Trans Fat	0.01g
Cholesterol	30.00mg
Sodium	144.30mg
Carbohydrates	42.93g
Fiber	4.28g
Total Sugar	14.78g
Added Sugar	3.00g
Protein	8.08g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 26.46mg	Iron 1.71mg

Nutrition - Per 100g

Calories	442.77
Fat	17.78g
Saturated Fat	10.30g
Trans Fat	0.01g
Cholesterol	42.33mg
Sodium	203.61mg
Carbohydrates	60.58g
Fiber	6.04g
Total Sugar	20.85g
Added Sugar	4.23g
Protein	11.40g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 37.34mg	Iron 2.41mg