

Milam 2

Recipe: 000333 Fruit Pizza
 Recipe Source: Cooks.com
 Recipe Group: DESSERTS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 20
 Size of Portion: 3"x4"

001001 BUTTER,W/SALT..... 019335 SUGAR,GRANULATED..... 002050 VANILLA EXTRACT..... 001124 EGGS,WHITES ONLY,FRESH & FROZEN.....	5 TBSP 3/4 CUP 1 TSP 1/4 CUP	FOR CRUST: Cream together butter and sugar. Add vanilla and egg whites, stir to combine.
020081 FLOUR,ALL PURPOSE WHITE,ENRICHED,BLEACHED..... 018369 BAKING POWDER,DOUBLE-ACTING,NaAlSO4..... 002047 SALT,TABLE.....	1 2/3 CUP 1 TSP 1 TSP	Blend dry ingredients until dough forms. Chill dough before rolling by wrapping in plastic and putting in freezer. Spread out into a 12x20 pan and bake for 90 minutes.
001085 MILK SKIM..... 710007 CHEESE,"SCHOOL CHOICE NEUFCHATEL CREAM CHEESE.... 900118 PUDDINGS, VAN, SUG FREE, FAT FREE, UNPREPARED.....	2 CUP 6 OZ 1 5/8 OZ	FOR CRUST TOPPING: Blend vanilla pudding mix, skim milk, and cream cheese together until thick. Spread over cookie dough.
009302 RASPBERRIES,RAW..... 020027 CORNSTARCH..... 019335 SUGAR,GRANULATED..... 014429 WATER.....	3 CUP 3 TBSP 1/3 CUP 1 CUP	FOR BERRY TOPPING: Mash 1 cup of berries with water in a saucepan. Set 2 cups of berries aside to drain. Blend sugar and cornstarch and add to the berry/water mixture. Cook over med/high heat until thickened. Once slightly cooled, spread over pudding mixture on crust and top with whole berries. Cut pan 5x4 creating 3"x4" portions.

Calories	157	Iron	0.66* mg	Protein	3.06 g	7.78%	Calories from Prot
Cholesterol	14 mg	Calcium	53.67* mg	Carbohydrates	25.75 g	65.53%	Calories from Carb
Sodium	292 mg	Vitamin A	161.7* IU	Total Fat	4.83 g	27.63%	Calories from T Fat
Dietary Fiber	1.49 g	Vitamin A	47.5 RE	Saturated Fat	2.99 g	17.11%	Calories from S Fat
		Vitamin C	4.83* mg	Trans. Fat	N/A* g	%	Calories from Trans. Fat

Note: * - asterisk denotes nutrients with either missing or incomplete nutrient data.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Miscellaneous			Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz.				Y - Milk	N - Peanut
Grain/Bread.....	srv.		Y - Egg	N - Tree Nut		
F/V/J.....	cup		Y - Wheat	N - Fish		
Milk.....	fl. oz.			N - Shellfish		
				N - Soy		
Moisture & Fat Change						
Moisture Change.	0%					
Fat Change.....	0%					
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	001001	BUTTER,W/SALT			
I	019335	SUGAR,GRANULATED			
I	020081	FLOUR,ALL PURPOSE WHITE,ENRICHED,BLE			
I	018369	BAKING POWDER,DOUBLE-ACTING,NaAlSO4			
I	002047	SALT,TABLE			
I	009302	RASPBERRIES,RAW			
I	020027	CORNSTARCH			
I	019335	SUGAR,GRANULATED			
I	001085	MILK SKIM			
I	710007	CHEESE,"SCHOOL CHOICE NEUFCHATEL CR			
I	014429	WATER			
I	002050	VANILLA EXTRACT			
I	001124	EGGS,WHITES ONLY,FRESH & FROZEN			
I	900118	PUDDINGS, VAN, SUG FREE, FAT FREE, UNP			

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