Breakfast Sundae

Makes: 24 or 48 servings

	24 Servings		48 Servings	
Ingredients	Weight	Measure	Weight	Measure
Bananas, strawberries, canned peaches, or a combination of fruits*		3 qt		6 qt
Nonfat Yogurt, vanilla, peach or strawberry depending on fruit used	6 lb	3 qt	12 lb	1 gal 2 qt
Granola		2 qt 1 cup		1 gal 2 cups
Maraschino Cherries (optional)		24 each		48 each

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	**352**	
Total Fat	5.4 g	
Protein	10.4 g	
Carbohydrates	68.3 g	
Dietary Fiber	4.9 g	
Saturated Fat	1.5 g	
Sodium	149 mg	

Directions

1. Drain fruit if using canned fruit. Do not reserve juice.
2. Layer 1 ½ qt of fruit in 12” x 20” x 2” pan for 24 servings or use #16 scoop (1/4 cup) to portion fruit into cups.
3. Layer nonfat yogurt over the fruit in the pan or use #8 scoop (1/2 cup) per individual cup.
4. Layer granola over the nonfat yogurt in the pan or use 3 oz spoodle (3/8 cup) per individual cup.
5. End with 1 qt + 2 cups of fruit on the top layer (#16 scoop per cup for individual cups). To serve, cut 24 servings per pan (6 x 4) or use a 1 cup measure. Top each serving with a maraschino cherry (if desired) as a garnish.
6. Hold at 41° F or colder. Do not make more than 1 hour before service so that cereal does not get soggy.

Notes

Serving Tips:
*Canned Peaches: 1 #10 can = 3 qt
Strawberries: 4 lb = 3 qt
Bananas: 4 lb = 12 medium = 3 qt sliced

Additional Tips:
Recipe was tested using 2 qt sliced bananas on the bottom layer, granola, nonfat strawberry yogurt and 1 qt sliced fresh strawberries on top. Recipe can be assembled in single servings using an 8 oz portion cup prior to serving.