

SPICED PEAR MUFFINS

Old Saybrook Schools - 2017

Grades: K-12

Yield: 25 portions

INGREDIENTS	25 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Water, cool Cinnamon, ground Ginger, ground Nutmeg, ground Gold Medal whole grain variety muffin mix Pears, washed and chopped	3 lb 2 oz 5 lb 3.75 lbs	6 cups 2 Tbsp 1 Tbsp 2 tsp 1 box	<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> In a bowl add water, muffin mix, spices. Mix until combined - do not overmix. Add diced pears. Gently mix until combined. Scoop evenly into 25 muffin tins. Bake 350°F for 25 minutes.
<p>Serving Size: 1 muffin</p> <p>Meal Pattern Contribution: 2 oz. equivalent grains, ¼ cup fruit</p> <p>Allergens: Wheat</p> <p>Notes: 1 lb 120 count fresh pears, raw, pared, cored, cubed fruit yields 7.10 servings of ¼ cup.</p>			<p>Serving Instructions: Cool, wrap and serve.</p>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.
SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

