



**NATIONAL
SCHOOL BREAKFAST
WEEK** MARCH 4-8, 2019
#NSBW19



APPLE PULL-APARTS WITH YO-CARAMEL DIP

36 servings (1 serving = 1 portion with 2 oz dip)

INGREDIENTS

Yo-Caramel Dip - 52 servings (2 oz)

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)
Cream cheese, fat free
Brown sugar, firmly packed
Vanilla extract

Weight	Measure
4 lb	1 bag
2 lb	4 cups
8 oz	1 cup
	2 Tbsp

Apple Pull-Aparts - 36 servings

Pillsbury™ Frozen Dough Whole Grain-Rich Biscuit 2.5 oz (32267)

Eggs, large, whole
Brown sugar, firmly packed
Cinnamon, ground
Applesauce, unsweetened
Apples, diced
Cranberries, dried

	36 each
8 oz	4 each
	½ cup
	¼ cup
	2 cups
	5 cups
	1 cup



DIRECTIONS

Apple Pull-Aparts - 36 servings

1. Thaw biscuit dough, covered, at room temperature 10-15 minutes until flexible or refrigerate overnight.
2. Whisk eggs, brown sugar and cinnamon together in large bowl; stir in applesauce, diced apples and cranberries.
3. Cut biscuit dough into quarters; toss into applesauce mixture to thoroughly coat.
4. Transfer to greased full sheet pan and spread evenly; press to flatten biscuits and fill open spaces.
5. Place greased parchment paper over top and add additional sheet pan for weight; bake in 350°F convection oven for 25 minutes.
6. Remove top sheet pan and parchment paper; bake an additional 5 minutes until fully baked and golden brown.
7. Cool slightly and cut into 36 equal portions; serve warm with 2 oz Yo-Caramel Dip.

Yo-Caramel Dip - 52 servings (2 oz)

1. Add 1 lb yogurt, and all of cream cheese, brown sugar and vanilla to bowl of food processor; process until smooth.
2. Stop processor and scrape down sides with rubber spatula; add remaining yogurt and process until thoroughly mixed.
3. Deposit 1/4 cup (2 oz) of mixture into individual dip containers with covers; refrigerate until ready to serve.



CARAMEL COFFEE COOLER

Decadent caramel flavors team with tangy Yoplait® ParfaitPro® Yogurt and coffee in a popular YoGo Cooler that whips up in minutes, no blender needed!

16 servings (1 serving = 13 oz portions)

INGREDIENTS

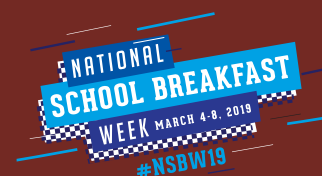
	Weight	Measure
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	64 oz	1 pouch
Fat-free skim milk	128 oz	1 gallon
Caramel-flavored coffee syrup, sugar-free	16 oz	2 cups
Instant coffee powder, decaf or regular		

DIRECTIONS

1. Add yogurt, about 4 cups milk, syrup and instant coffee powder to a 2 gallon or larger container; whisk until completely smooth.
2. Add remaining 12 cups milk and whisk until fully incorporated.
3. Divide evenly between 16 serving cups (13 oz each) and cover; serve immediately or refrigerate until serving.

TIPS

1. Drizzle 1 tsp caramel sauce to the bottom of each cup for a “Double Caramel Cooler”. Note, nutrition information may change.
2. Add ice before serving for a refreshing twist.
3. Serve product within 72 hours of preparation.



MAGICAL SALAD

Turkey and Apple Yogurt Salad

Cranberries and diced turkey combine with vanilla yogurt, apples and celery for a fresh and “magical” eating experience!

50 - 7 oz portions

INGREDIENTS

	Weight	Measure
Red apples, fresh, skin-on, diced	2 lb 8 oz	8 $\frac{3}{4}$ cups
Lemon juice	2 oz	$\frac{1}{4}$ cup
Celery, fresh, diced	2 lb 8 oz	11 $\frac{1}{2}$ cups
Dried cranberries	1 lb	3 $\frac{3}{4}$ cups
Diced turkey, cooked, cooled	6 lb 4 oz	21 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 lb 8 oz	4 $\frac{1}{2}$ cups

DIRECTIONS

1. Combine diced apples with lemon juice in large mixing bowl; stir in celery, dried cranberries and turkey.
2. Add yogurt and gently stir until well combined; refrigerate and serve cold.

TIPS

1. Top with Lucky Charms cereal as the croutons for an even more “magical” experience!
2. Serve over a bed of lettuce or spinach or top with toasted sunflower seeds or other nuts if desired.
3. Make substitutions like ham or chicken for the turkey, or raisins for the cranberries based on your inventory.



HEARTY HALF SANDWICH

This sandwich may be half-size, but it's full flavored, with ham, pepper jack, lettuce and tomato, on Pillsbury™ Ciabatta Bread.

1 serving (1 serving = 1 - 1/2 sandwich)

INGREDIENTS

	Weight	Measure
Pillsbury™ Ciabatta Bread (37738), thawed, cut in half	0.6 oz	½ each
Ham deli meat, sliced (oz meat equiv)	1.5 oz	
Pepper jack cheese, sliced	0.5 oz	
Lettuce leaves		¼ cup
Tomato, fresh, sliced		¼ cup

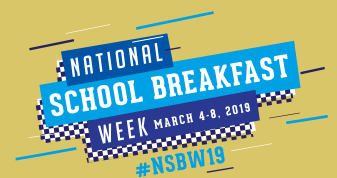
DIRECTIONS

1. Cut thawed Ciabatta bread diagonally into halves (set aside extra half for another serving).
2. Layer ham, pepper jack cheese, lettuce and tomato slices on bun.
3. Serve the half sandwich cold.

TIP

Serve with sides such as a cup of tomato soup, crinkle cut apple “fries”, Simply Chex™ Cheddar and milk if desired.

Note: Sandwich nutrition may vary depending on the amount and type of ingredients chosen. See product nutrition from manufacturer of individual ingredients to gain full nutritional equivalencies of the sandwich prepared.



S'MORES COFFEE COOLER

S'mores meet the coffee shop in smoothies rich with bold coffee, chocolate and caramel flavors and dreamy Yoplait® ParfaitPro® Yogurt. Topped with mini marshmallows, it's a YoGo Cooler s'more in a cup!

16 servings (1 serving = 13 oz portion)

INGREDIENTS

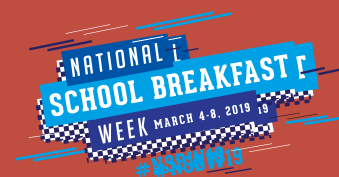
	Weight	Measure
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	64 oz	1 pouch
Fat-free skim milk	128 oz	1 gallon
Chocolate-flavored coffee syrup, sugar-free	12 oz	1 ½ cups
Caramel-flavored coffee syrup, sugar-free	4 oz	½ cup
Instant coffee powder, decaf or regular		½ cup
Mini marshmallows	1.5 oz	1 cup

DIRECTIONS

1. Add yogurt, about 4 cups milk, syrups and instant coffee powder to a 2 gallon or larger container; whisk until completely smooth.
2. Add remaining 12 cups milk and whisk until fully incorporated.
3. Divide evenly into 16 serving cups (13 oz each); add 5 mini marshmallows and cover.
4. Serve immediately or refrigerate until serving.

TIPS

1. Serve with Golden Grahams™ cereal for a full S'mores experience.
2. Add ice before serving for a refreshing twist.
3. Serve product within 72 hours of preparation.



ALOHA SMOOTHIE BOWL

Stir up tropical flavors in a pineapple-Yoplait® ParfaitPro® Lowfat Vanilla Yogurt smootie served with fruit cups and crunchy toppings.

16 servings (1 serving = 1 bowl)

INGREDIENTS

Smoothie

	Weight	Measure
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Pineapple juice, canned, unsweetened	2 lb 4 oz	4 cups
Applesauce, canned, unsweetened, chilled	2 lb 4 oz	4 cups

Assembly

Pineapple chunks, canned, drained	2 lb	4 cups
Bananas, fresh, sliced	1 lb 5 oz	4 cups
Maraschino cherries, halved	1.5 oz	16 each
Sunflower seed kernels, roasted, unsalted	1 lb	4 cups
Nature Valley™ Oats 'n Honey Granola (27111)	2 lb	8 cups

DIRECTIONS

Smoothie

1. Combine yogurt and pineapple juice in 8 quart or larger measurement-marked food storage container; stir until well mixed.
2. Add applesauce, 2 cups at a time, stirring after each until smooth.
3. Verify finished smoothie yields 4 quarts (16 cups) so each serving contains 1/2 cup fruit; add additional applesauce if needed.
4. Portion 8 oz into 9 oz cup, placing lids on; refrigerate until serving.

Assembly

1. Mix pineapple and bananas gently in bowl; portion 1/2 cup into containers and top with 1/2 maraschino cherry.
2. Place 1/4 cup sunflower seeds into 2 oz soufflé cups.
3. Add 2 oz granola (1/2 cup) into grab and go container; place fruit and sunflower seed cups on top.
4. Serve with 8 oz Aloha Smoothie.

TIP

Simplify filling smoothie cups by pouring 8 oz into a cup; fill remaining cups using portioned one as a visual guide.



BREAKFAST COBBLER

Get all the flavors of a classic peach cobbler, while using leftover cinnamon rolls to bring something new to the table.

16 servings (2-#10 scoops)

INGREDIENTS

	Weight	Measure
Pillsbury™ Freezer-To-Oven Whole Grain Cinnamon Roll Dough 2.7 oz (11111), baked, cooled, diced		16 each
Diced peaches, canned in light syrup, undrained	8 lb 12 oz	16 cups
Cinnamon, ground		1 tsp

DIRECTIONS

1. Pour peaches (and liquid) into lightly greased full steam table pan (12 x 20 x 2 1/2 inches).
2. Fold in cooled, diced cinnamon rolls; spread evenly and sprinkle cinnamon over top.
3. Refrigerate overnight; bake as directed and serve warm (2 - #10 scoops per serving).

Bake

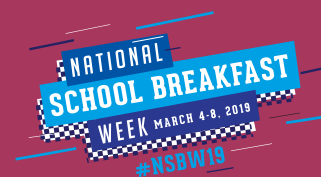
Convection Oven* | 300°F | 50-55 minutes

Standard Oven | 350°F | 55-60 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.

TIP

Looking for a way to use leftovers, serve Cobbler Parfaits! Layer chilled cobbler with 4 oz vanilla yogurt in a parfait cup.



BLUEBERRY YOGURT SWIRL

Whole Grain Cinnamon Rolls, yogurt and blueberries combine for this delicious grab and go option.

16 servings (2 - #8 scoops)

INGREDIENTS

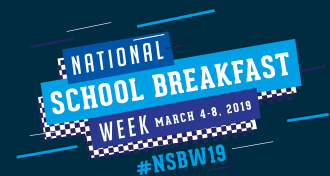
	Weight	Measure
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Blueberries, frozen	2 lb 13 oz	8 cups
Pillsbury™ Freezer-To-Oven Whole Grain Cinnamon Roll Dough, 2.7 oz (11111), baked, cooled, diced		8 each

DIRECTIONS

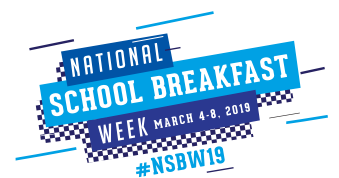
1. Stir together yogurt and blueberries in a large bowl; fold in cooled, diced cinnamon roll pieces.
2. Refrigerate several hours or overnight; place 2 - #8 scoops in a 12 oz serving cup.
3. Cover and refrigerate until service.

TIP

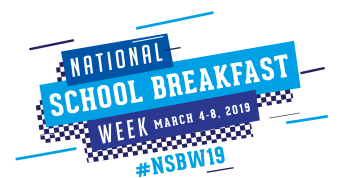
Substitute any frozen fruit for more flavor combinations. Note nutrition information may change.

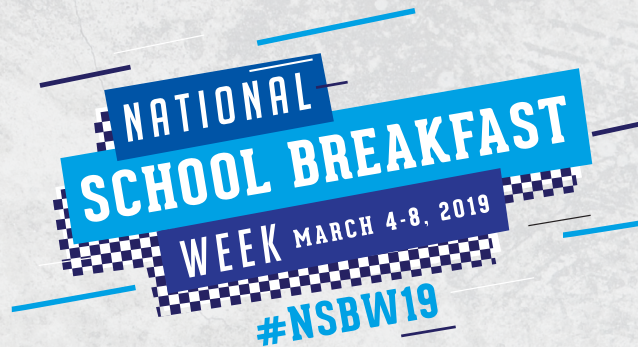


NOTES



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FOR NATIONAL SCHOOL BREAKFAST WEEK AND
BEYOND, CHECK OUT MANY MORE RECIPES AND
TOOLS, AND SUBSCRIBE TO OUR NEWSLETTER ON
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- *The General Mills Team*



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