



# Cinnamon Sugar Bagel With Greek Yogurt Berry Schmeat

Recipe Type: Breakfast

Meal Components: 2 oz eq WGR grain

Ingredients	30 servings		90 servings		Directions
	Weight	Measure	Weight	Measure	
Greek Yogurt Berry Schmeat					<b>CCP: No bare hand contact with ready to eat food.</b>
Blueberries, wild, frozen	1.5 lbs		4.5 lbs		1. Day before service, thaw berries in the refrigerator overnight. Place berries in a perforated pan set over a solid pan to drain juice.
					<b>CCP: Hold at 41° F or below.</b>
					<b>CCP: No bare hand contact with ready to eat food.</b>
Cream cheese	1 lb		3 lb		2. Day of service, allow cream cheese to sit at room temperature to soften, about 30 minutes.
Yogurt, Greek, fat-free, vanilla		1 qt		3 qt	3. In a large bowl or mixer bowl with paddle attachment, combine yogurt and cream cheese. Mix until light, fluffy, and smooth.
					4. Add thawed drained berries. Mix thoroughly to create purple schmeat or use a spatula and fold to create a "swirled" visual effect. Cover and hold in refrigerator until ready to serve.
					<b>CCP: Hold at 41° F or below.</b>



<b>Cinnamon Sugar Bagel</b>					5. Preheat oven to 375°F convection or 400°F conventional.
Sugar, granulated		1/4 cup 2 Tbsp		1 cup 2 Tbsp	6. In a small bowl, combine sugar and cinnamon.
Cinnamon, ground		1 tsp		1 Tbsp	
Butter, unsalted or buttermist spray		2 Tbsp + 2 tsp		1/2 cup	7. Melt butter if using.
Bagels, WGR, 2 oz eq		30 each		90 each	8. Split bagels and place top halves cut side down, and bottom halves cut side up on full size sheet pans. Lightly brush bagel halves with butter (~¼ teaspoon per half) or spray with buttermist spray. Sprinkle tops and bottoms with cinnamon sugar mixture (~¼ teaspoon per half). Bake for 8-10 minutes until bagel halves are toasty and golden brown.
					<b>CCP: No bare hand contact with ready to eat food.</b>
					9. Using a #16 disher, portion ¼ cup Greek yogurt schmear into 5 oz ivex.
					<b>CCP: Hold at 41°F or below.</b>
					10. To serve on line, place one bagel on each tray and allow students to pick up cup of schmear.
					11. To serve as grab and go, place bagels in paper sleeves and hold in full size steam table pan. Place in warmer until service. Serve with 5 oz ivex of schmear.



Notes:	Serving:
Thaw and drain blueberries well before adding to yogurt mixture. Greek yogurt berry schmear can be made up to 2 days before service.	1 serving provides 2 oz eq WGR grain.

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
1 serving	235 kcal	6.79 g	3.73 g	18.89 mg	277.93 mg	35.92 g	3.78 g	10.89 g	7.71 g

Nutrients generated with NUTRIKIDS® Menu Planning and Nutritional Analysis software and should not be used medical conditions or food allergies.