



Strawberry Sheet Pan Pancakes With Nutty Yogurt Dip

Recipe Type: Breakfast

Meal Components: 2 oz eq WGR grain, .25 oz m/ma

Ingredients	32 servings		96 servings		Directions
	Weight	Measure	Weight	Measure	
Strawberries, frozen, sliced, no sugar added	2 lbs		6 lbs		1. Day before service, defrost strawberries in the refrigerator overnight. Place in a perforated pan set over a solid pan to drain liquid.
					CCP: Hold at 41° F or below.
Nutty Yogurt Dip					CCP: No bare hand contact with ready to eat food.
Yogurt, Greek, fat-free, vanilla		3 1/2 cups		2 qts + 2 1/2 cups	2. Day before or day of service, prepare nutty yogurt dip. In a large bowl or mixer bowl with whisk attachment, combine yogurt and nut butter. Whisk until light and fluffy. Cover and set aside or using a #30 disher, place 2 Tbsp in 2 oz cups with lids for service.
Nut, seed, or soy butter		1/2 cup		1 1/2 cups	
					CCP: Hold at 41° F or below.
Pancake					3. Day of service, preheat oven to 325° F convection or 350° F conventional. Prepare full size sheet pans with parchment paper and pan release spray. Use 1 pan for 32 servings and 3 pans for 96 servings.
Butter, unsalted	2 oz	1/4 cup	6 oz	3/4 cup	4. Melt butter and allow to cool slightly. Set aside.
					5. Gently press strawberries against perforated pan to get rid of excess liquid. Roughly chop thawed strawberries into ~1/2" pieces. Set aside.



Flour, white whole wheat	10 oz		1 lb 14 oz		6. Place white whole wheat flour, all-purpose flour, baking powder, baking soda, and salt in a large bowl. Whisk until combined.
Flour, all purpose	10 oz		1 lb 14 oz		
Baking powder		1 Tbsp + 1 tsp		1/4 cup	
Baking soda		2 tsp		2 Tbsp	
Salt		1/2 tsp		1 1/2 tsp	
Milk, low-fat		2 cups		1 qt + 2 cups	7. In another large bowl, combine milk, yogurt, brown sugar, eggs, butter, canola oil, and vanilla extract. Whisk until smooth.
Yogurt, Greek, fat-free, vanilla		2 cups		1 qt + 2 cups	
Brown sugar		1 cup		3 cups	
Eggs, liquid or large	8 oz	4 each	1 lb 8 oz	12 each	
Oil, canola		1/4 cup		3/4 cup	
Vanilla extract		1 Tbsp		3 Tbsp	8. Add wet ingredients to dry ingredients. Mix gently with a spatula until just combined. Do not overmix or pancakes may become tough. Gently fold strawberries into batter.
					9. Pour and spread batter evenly into prepared pan(s). Bake 16-18 minutes or until lightly browned and toothpick inserted in the middle comes out clean.
					CCP: No bare hand contact with ready to eat food.



					10. For 2 oz eq WGR grain servings, cut each pan into 32 pieces. With the pan horizontal, make one cut down center, then cut each half in half, then each quarter in half again. Turn pan vertically, make one cut down the center, then cut each half in half.
					11. Serve pancake with #30 disher Nutty Yogurt Dip.
					CCP: Hold and serve at 41° F or below (yogurt dip).

Notes:	Serving:
<p>Fresh strawberries may be substituted for frozen when in season.</p> <p>Nutty Yogurt Dip is optional. If district does not include dip, Strawberry pancake credits as 2 oz eq WGR grain. Regular vanilla yogurt may be substituted for Greek to prepare pancakes.</p>	<p>Each serving provides 2 oz eq WGR grain.</p> <p>Nutty yogurt dip provides .25 oz m/ma.</p>

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
2 oz grain eq	198 kcal	6.26 g	1.67 g	28.99 mg	206.81 mg	28.85 g	2.91 g	13.77 g	7.33 g

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