



# CARAMEL APPLE BREAKFAST PUDDING

12549 - Whole Grain Biscuit Dough

**1 SERVING WITH WHIP TOPPING PROVIDES 1 OZ. EQ. GRAIN, 1/8 C. FRUIT AND .5 OZ. M/MA SERVINGS ON USDA CHILD NUTRITION FOOD BASED MENUS**



**1. Prior to Use:** Store product frozen at 0 to -10F.



**2. Remove frozen biscuit dough** from the case and place on a lined sheet pan to thaw for 20 minutes.



**3. Cut** 16 thawed whole grain biscuit doughs into 9 pieces each and place in a greased (9"x12") 1/2-steam-table pan.



**4. Combine** 4 eggs, 1/2 c. milk, 1 Tbsp. ground cinnamon and 1 tsp. vanilla in a bowl and whisk together.



**5. Pour** the egg mixture over the biscuit dough.



**6. Melt** 2 Tbsp. butter in a skillet. Add 2 cups diced unpeeled Granny Smith apples and 1 c. brown sugar and cook for 10 min. until caramelized. Pour over the biscuit & egg mixture in the pan.



**7. Bake** at 375°F for 25-30 min. until pudding is set and a knife inserted in the center comes out clean. **Cool slightly** and cut into 16 portions.



**8. Top each serving** of pudding with 1/4 oz. dollop of On Top® whipped topping.

## Nutrients for 1 Serving

Analyzed with NutriKids®

Calories: 214 kcal

Total Fat: 8.05 g

Sat Fat: 4.47 g

Trans Fat: 0.00 g

Cholesterol: 65.40 mg

Sodium: 276.20 mg

Carbohydrates: 32.62 g

Dietary Fiber: 1.81 g

Protein: 4.04 g

Vitamin A: 29.38 RE

Vitamin C: 1.09 mg

Calcium: 56.38 mg

Iron: 0.78 mg

Water: 7.07 g

Ash: 0.13 g

33.79% Calories from Fat

12.00% Calories from Saturated Fat

43.58% Calories from

Carbohydrates 21.05% Calories from Protein