




Mini Graham Crackers and Berry Nut Butter

Graham crackers go great with just about anything. This pairing, which includes fruit and peanut butter, is a tasty winner!

AGES: 3–5 years
PREP TIME: 45 minutes
COOK TIME: 0 minutes

CACFP CREDITING INFORMATION

½ cup fruit
 ½ oz eq meat alternate
 ½ oz eq grains 

SOURCE

Team Nutrition CACFP Easy Recipe Project
TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Wash hands with soap and water for at least 20 seconds.
Strawberries, frozen, whole, unsweetened, thawed, drained	6 lb 9 oz	1 gal + 2 qt + 1 cup	13 lb 2 oz	3 gal + 2 cups	2 In a large bowl, combine strawberries and peanut butter. Use a hand or stand mixer to blend until smooth. Let sit for 10–15 minutes to settle.
Peanut butter, smooth	14 oz	1 ½ cups + 1 Tbsp	1 lb 12 oz	3 cups + 2 Tbsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Bear-shaped sweet crackers, whole grain-rich (about 1" by 1½", see notes)	12½ oz (at least 350 g)	1 qt + 2¼ cups	25 oz (at least 700g)	3 qt + ½ cup	<p>3 Place ½ cup (#8 scoop) strawberry-peanut butter mixture in a 6 fl oz cup or bowl. Top with ¼ cup mini graham crackers (bear-shaped) or 14 gm crushed graham crackers (see notes).</p> <p>4 Serve 1 6 fl oz cup or bowl. Serve immediately, or keep cold at 40 °F or lower.</p>


NUTRITION INFORMATION

1 6 fl oz cup or bowl Mini Graham Crackers and Berry Nut Butter

NUTRIENTS	AMOUNT
Calories	236
Total Fat	10 g
Saturated Fat	2 g
Cholesterol	0 mg
Sodium	121 mg
Total Carbohydrate	34 g
Dietary Fiber	4 g
Total Sugars	16 g
Includes Added Sugars	N/A
Protein	4 g
Vitamin D	N/A
Calcium	82 mg
Iron	1 mg
Potassium	N/A

N/A = Data not available

NOTES

- **Contains peanuts (peanut butter) and wheat (bear-shaped sweet crackers).**
- **Choking Prevention:** Nut butters can be a choking risk for children under the age of 4.
- If not serving immediately, do not top strawberry-peanut butter mixture with crackers, store separately to prevent crackers from becoming soggy/soft.
- If serving other types of sweet crackers, nutrition information and number of crackers to serve may change. Check the Nutrition Facts label or other information on the package to make sure you purchase at least 350 g or 12½ oz for 25 servings or 700 g or 25 oz for 50 servings of this recipe.
- The  symbol indicates the recipe is whole grain-rich.
- Creditable grains contribution calculated using the Recipe Analysis Workbook, Method A.

WEIGHT/YIELDS

25 Servings	50 Servings
8 lb 4¼ oz	16 lb 8½ oz
1 qt ½ cup berry nut butter, 1 qt + 2¼ cups crackers	2 qt 1 cup berry nut butter, 3 qt + ½ cup crackers