



Fun Fruit Breakfast Pizza

USDA Recipe for Schools

Put the pizza into breakfast with pizza! Top an oatmeal and whole-wheat flour crust with blended yogurt and cream cheese then complete by topping with your favorite seasonal fruit pieces. (Make it festive with spirit themed pizza for spirit days or holidays etc.)

NSLP/SBP CREDITING INFORMATION

1 piece provides ½ cup fruit, and 1.5 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Non-fat vanilla yogurt	2 lb	1 qt	4 lb	2 qt	1 Pour yogurt, cream cheese, 2 tsp vanilla extract, and honey in a commercial mixer (batch as needed). Set remaining vanilla extract aside for step 6. Recommend to cook in batches of 25. Using a paddle attachment, mix on medium speed until smooth.
Low-fat cream cheese	2 lb	1 qt	4 lb	2 qt	
Vanilla extract		3 Tbsp 1 tsp		¼ cup 2 Tbsp 2 tsp	
Honey	6 oz	½ cup 2 tsp	12 oz	1 cup 1 Tbsp 1 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>2 DO NOT OVERMIX. Refrigerate. Set aside for step 13.</p> <p>For 50 servings, mix for 4–5 minutes. For 100 servings, mix for 6–7 minutes.</p>
					<p>3 Critical Control Point: Cool to 41 °F or lower within 4 hours.</p>
					<p>4 Critical Control Point: Hold at 41 °F or below.</p>
Canola oil		1½ cups		2⅔ cups	<p>5 Combine oil and sugar in a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until mixture has a crumbled consistency. DO NOT OVERMIX.</p>
Brown sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	
Canned applesauce, unsweetened	1 lb 2 oz	2¼ cups (approx. ¼ No. 10 can)	2 lb 4 oz	1 qt ½ cup (approx. ½ No. 10 can)	<p>6 Add applesauce, eggs, and remaining vanilla extract. Mix on medium speed until smooth. DO NOT OVERMIX.</p> <p>For 50 servings, mix for 4–5 minutes. For 100 servings, mix for 6–7 minutes.</p>
Frozen whole eggs, thawed	8 oz	⅔ cup 3 Tbsp 2⅓ tsp	1 lb	1¾ cups 2⅔ tsp	
Whole-wheat flour	1 lb 14 oz	1 qt 2⅔ cups	3 lb 12 oz	3 qt 1⅓ cups	<p>7 Slowly add flour, baking powder, and cinnamon. Mix on medium speed until smooth. DO NOT OVERMIX.</p> <p>For 50 servings, mix for 4–5 minutes. For 100 servings, mix for 6–7 minutes.</p>
Baking powder		2 Tbsp		¼ cup	
Cinnamon		2 tsp		1 Tbsp 1 tsp	
Oats, rolled, dry	1 lb	1 qt 2 cups	2 lb	3 qt	<p>8 Fold in rolled oats.</p>



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>9 Press 1 qt (about 3 lb 3 oz) dough into a half sheet pan (18" x 13" x 1") lightly coated with pan-release spray.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>10 Bake: Conventional oven: 350 °F for 25–30 minutes. Convection oven: 325 °F for 20–25 minutes.</p>
					<p>11 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>12 Remove pizza crust from oven. Allow to rest 45 minutes to 1 hour at room temperature before adding yogurt mixture.</p>
					<p>13 Spread 1 qt 1 cup (about 2 lb 10 oz) yogurt mixture over each pan.</p>
*Fresh strawberries, sliced	4 lb	1 qt 3 cups	8 lb	3 qt 2 cups	<p>14 Arrange strawberries, bananas, and blueberries in any decorative pattern of choice by shingling fruit.</p>
*Fresh bananas, sliced	2 lb	1 qt 1 cup	4 lb	2 qt 2 cups	
*Fresh blueberries	2 lb	1 qt 2 cups	4 lb	3 qt	
					<p>15 Critical Control Point: Cool to 41 °F or lower within 4 hours.</p>
					<p>16 Critical Control Point: Hold at 41 °F or below.</p>
					<p>17 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 3½" x 2½").</p>



NUTRITION INFORMATION

For 1 piece (about 3½" x 2½").

NUTRIENTS	AMOUNT
Calories	310
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Total Fat	10 g
Saturated Fat	2 g
Cholesterol	27 mg
Sodium	151 mg
Total Carbohydrate	50 g
Dietary Fiber	4 g
Total Sugars	26 mg
Added Sugars included	N/A
Protein	7 g
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Vitamin D	0 IU
Calcium	88 mg
Iron	1 mg
Potassium	274 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Strawberries	4 lb 10 oz	9 lb 4 oz
Bananas	3 lb 2 oz	6 lb 4 oz
Blueberries	2 lb 2 oz	4 lb 4 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #3: Complex Food Preparation.

YIELD/VOLUME

50 Servings	100 Servings
About 11 lb 8 oz	About 23 lb
About 1 gal 1 qt 3 cups/2 sheet pans (18" x 13" x 1")	About 2 gal 3 qt 2 cups/4 sheet pans (18" x 13" x 1")

