

Recipe Print - Multiple Yield

Report Run By: MELINDA GRANT Run Date: 05/23/2025 Grand Blanc Schools (1635)

2 APL CK12 Nuggets, Meatless, WG (Impossible 300000077) & WG Waffle (Bake Crafters 1453) (34703.84)

Warm, golden, whole grain waffle topped with Impossible meatless nuggests.

Saturates (g)

Revision Date: May 21, 2025

Portion: 1 serving(s)

Total Fat (g)

Energy (kcal)

Minimum Batch: 1

Maximum Production:

Added sugars (g)

Dietary Fiber (g)

32	20.000 14.000	1.500	16.000	32.000	455.000	5.000	2.000
Step		Ingredients		1 Servings	50 Serv	ings	100 Servings
			A D	4	F.0		400

Carbohydrate (g)

Sodium (mg)

Protein (g)

Step	Ingredients		1 Servings	50 Servings	100 Servings
1	CK12 APL Waffle, WG, 1.3 oz, Bake Crafters 1453	AP	1 ea	50 ea	100 ea
2	Impossible Chicken Nuggets, Impossible 300000077	AP	5 ea	250 ea	500 ea

Step	Method
1	Waffles Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.
	Bake Waffles: Conventional Oven: Arrange Frozen waffles in a single layer on a sheet pan. Bake, uncovered at 400 degree F for 5-8 minutes. Convection Oven: Arrange Frozen waffles in a single layer on a sheet pan. Bake, uncovered at 350 degree F for 4-6 minutes until product is hot and golden brown. CCP: Hold at 140 degrees or higher for hot service.
2	Nuggets Cook from frozen. Conventional Oven: preheat the oven to 400 degrees F. Place frozen nuggets on baking sheet and bake for 8-10 minutes. Convection Oven: Preheat the oven to 400 degrees F. Place frozen nuggets on baking sheet and bake for 8-9 minutes.
	CCP: Heat to minimum internal temperature of 165 degrees F for 15 seconds. CCP: Hold hot at 140 degrees F until served.
	To serve place 1 waffle and 5 nuggets on tray
	Portion size = 1 waffle & 5 nuggets

Allergens/Intolerances/Sensitivities:

Egg, Milk, Soy, Wheat, Garlic, Gluten, Onion

Food Component Contribution One Serving (1 serving(s)) provides:

Total Meat/Meat Alternate: 2.00 Oz Eq (Meat/Meat Alternate: 2.00 Oz Eq); Total Grains: 1.75 Oz Eq (Whole Grain Rich: 1.75 Oz Eq)

Manual Calculation:

Nuggets: 5 each = 2 MMA + 0.75 oz eq WG [MFG]

Waffle: 1 each = 1 oz eq WG [MFG]

Total Grains = 1.75 WG



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Nicotalities	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *
Nutrition	Total Fat 14g	18%	Total Carbohydrate 32g	12%
Facts	Saturated Fat 1.5g	7%	Dietary Fiber 5g	18%
1 serving per container	Trans Fat 0g		Total Sugars 3g	
Serving size	Cholesterol 0mg	0%	Includes 2g Added Sugars	4%
1 serving(s) (132 g)	Sodium 450mg	20%	Protein 16q	

Cost per Serving: 1.68