

# Holiday Celebration Suggestions

Holiday meals may look different this year with supply chain issues. Use these suggestions to create a memorable holiday experience for your students.



**Rethink Turkey and Dressing**



**Focus on Festive Sides and Desserts**



**Non-Food Activities**



TEXAS DEPARTMENT OF AGRICULTURE  
**COMMISSIONER SID MILLER**

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Food and Nutrition Division  
National School Lunch Program

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# Non-Food Activities

Create a celebratory setting with decorations and activities.

- Invite parents and families as local safety guidelines allow
- Decorate tables and serving lines with fall decorations
- Display students' artwork on cafeteria walls
- Create a "Thankful Wall" and encourage students and families to write what they are thankful for



## Rethink Turkey and Dressing

Try these creative holiday inspired recipes using diced turkey or deli turkey. USDA Foods diced, or unseasoned chicken strips can be used in place of turkey. Customize recipes with products on hand.

- **Gobbler Cobbler**
  - Turkey (or Chicken) Pot Pie: with your favorite biscuit or roll topping.
  - Turkey Shepherd's Pie: same base recipe turkey pot pie. Serve topped with mashed potatoes or cornbread stuffing instead of biscuits.
- **Thanksgiving Feast in a Bowl**
  - In each bowl, layer mashed potato base, heated sliced or diced deli turkey, scoop of stuffing, scoop of corn, with gravy and cranberry sauce on the side.
- **Toasted Turkey**
  - Toasted WG Flatbread sandwich with sliced deli turkey, shredded mozzarella, and grated parmesan with gravy dip on the side.
- **The Gobbler Flatbread**
  - Top a WGR flatbread with sliced deli turkey and mozzarella. Serve with cranberry mustard (rehydrated dried cranberries pulsed with mustard) or gravy dip on the side.
- **Spicy Bird Mac and Cheese**
  - Serve local mac and cheese recipe topped with turkey bacon, jalapenos, diced turkey.
- **Turkey and Dressing Supreme**
  - Diced turkey combined with cornbread and vegetables.

## Focus on Festive Sides and Desserts

Pair these sides and desserts with student favorite rotisserie flavored 8 cut chicken or ham slices.

- Green Bean Casserole
- Roasted Corn
- Mac and Cheese
- Cranberry Kale Salad
- Cornbread
- Pumpkin Pie Parfait with Graham Cracker Granola
- Cornbread Stuffing
- Crustless Apple Pie



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# Gobbler Cobbler (Turkey Pot Pie)

## Ingredients

Frozen, cooked diced turkey, thawed	6 lbs plus 6 oz
Peas and carrots, frozen	2 qt plus 3 ½ cups
Margarine, trans-fat free	1 cup
Celery, fresh, diced	1 qt
Onions, fresh, diced	1 qt
Whole-wheat flour	2 ½ cups
Chicken broth, low sodium	1 qt plus 3 cups.
Cream, half and half, fat-free	2 qt
Black pepper, ground	1 ½ tsp
Poultry Seasoning	1 ½ tsp
Salt	2 tsp
Whole-wheat flour	2 qt
Baking powder	2 Tbsp plus 2 tsp
Canola oil	¾ cup
Yogurt, plain, low-fat	1 qt

## Directions

1. Filling: Place 3 lbs plus 3 oz (2 qt plus 3 cups) turkey in a steam table pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans.
2. Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb plus 12 oz (1 qt plus 1 ½ cups) per steam table pan.
3. Melt margarine in a large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.
4. Slowly stir in broth, half and half pepper, and poultry seasoning. Stir often until mixture become slightly thickened for 10 minutes.
5. Pour approximately 2 qt plus 1 cup gravy mixture over turkey and vegetables in each steam table pan. Gravy mixture will thicken in step 9. Stir gently. Set aside for step 8.
6. Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl.
7. Add oil and yogurt. Stir well until dough forms.
8. Using a No. 30 scoop (½ cup), place drop biscuits on top of chicken mixture. Leave about ½"-1" space between each biscuit. Portion 25 biscuits per steam table pan.
9. Bake to an internal temperature of 165°F or higher for at least 15 seconds
  - Convection Oven: 450°F for 30 minutes.
  - Convection Oven 400°F for 20 minutes.
10. Portion 1 biscuit with ⅓ cup (No. 6 scoop) of chicken mixture.

RECIPE GROUP: *Entrée*

Portion Yield 50

Portion Size 1 serving

HACCP Process

2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt 2 oz eq

Grains 1.5 oz eq

Fruit N/A

Vegetable\* ½ cup

Milk N/A

\*Vegetable subgroup crediting:  
½ cup starchy vegetable  
½ cup additional vegetable

Source: Turkey Pot Pie  
USDA Recipe for Schools

Tip: Use the Turkey Pot  
Pie base (steps 1–5) with  
other toppings including:  
-Cornbread  
-Cornbread Stuffing  
-Mashed Potatoes

If baking/cooking topping  
separately, ensure turkey  
gravy base is cooked to an  
internal temperature of  
165°F for 15 seconds.



# The Toasted Turkey

## Ingredients

Whole grain flatbread	100 each
Cheese, mozzarella, shredded	6 lbs plus 4 oz
Turkey, deli, sliced	12 lbs plus 8 oz
Cheese, parmesan, grated	1 pint plus 1 ½ cup
Gravy, roasted turkey	6 lbs plus 4 oz

## Directions

1. Preheat oven to 375° F.
2. Spray sheet trays with non-stick pan spray. Lay flatbread on tray, presentation side down.
3. Sprinkle 1 oz (approximately ¼ cup) of mozzarella on each slice of flatbread.
4. Top cheese layer with 4 oz of sliced deli turkey. Sprinkle the turkey on each sandwich with 1 Tbsp of grated parmesan.
5. Top with another flatbread, presentation side up. Spray lightly with pan spray.
6. Bake for 15-20 minutes until flatbread is crisp and brown and cheese has melted.
7. Remove from oven and cut in half on the diagonal to make two triangle-shaped portions.
8. While sandwiches toast, heat turkey gravy.
9. Serving size 1 triangle (½ of one full sandwich). Offer with a 2 oz portion of gravy on the side as a dip for the sandwich.

Try The Gobber Flatbread ! Follow steps 1-4 and toast. Serve 1 flatbread with choice of gravy or cranberry mustard.

RECIPE GROUP: *Entrée*

Portion Yield 100

Portion Size ½ sandwich

HACCP Process

2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt\* 2 oz eq

Grain\* 2 oz eq

Fruit N / A

Vegetable N / A

Milk N / A

\*Crediting may vary based on products used.

Provide students a choice of dipping sauce with either gravy or cranberry mustard.

# Cranberry Mustard

## Ingredients

Cranberries, dried	1 ½ cup
Water	1 pint plus 1 cup
Yellow mustard	1 ½ cup

## Directions

1. Rehydrate cranberries: bring water to a boil and pour over dried cranberries. Allow to sit until berries are softened at least 1 hour. (This can be done in advance). Drain cranberries, reserving ½ cup of liquid.
2. Place rehydrated cranberries and mustard in the bowl of food processor. Puree until nearly smooth, adding some of the reserved soaking water if necessary.
3. Refrigerate mustard until ready to serve.

RECIPE GROUP: *Extra*

Portion Yield 48

Portion Size 1 Tbsp

HACCP Process

2 – Same day service

Offer as a dipping sauce or as a condiment for sandwiches.



# Turkey and Dressing Supreme

## Ingredients

Cornbread, crumbled	4 lbs
Margarine, trans-fat free	1 cup
Celery, fresh, chopped	3 ½ cups
Onions, fresh, diced	2 ¼ cups plus 2 Tbsp
Green bell peppers, fresh, diced	1 ½ cups
Whole-wheat flour	1 ¾ cups plus 2 tsp
Nonfat milk	2 cups
Chicken broth, low sodium	2 qt
Poultry seasoning	2 tsp
Black pepper, ground	1 ½ tsp
Garlic, fresh, minced	1 Tbsp plus 1 tsp
Ground sage	2 tsp
Turkey, frozen, cooked, diced, shredded	4 lbs plus 6 oz

## Directions

1. Bake cornbread. See cornbread USDA Recipe for Schools for recipe ingredients and directions.
2. Crumble cornbread. Set aside for step 7.
3. In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2-3 minutes over high heat, stirring constantly.
4. Turn heat down to medium. Add flour stirring constantly. Onion mixture will have a pasty consistency.
5. Add milk and chicken broth. Continue stirring to avoid lumps.
6. Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2-3 minutes. Set aside for step 7.
7. Combine crumbled cornbread, chicken broth mixture, and turkey in a large bowl. Stir well.
8. Spread 1 gallon (about 7 lbs plus 3 oz) cornbread stuffing evenly into a half steam table pan (12" x 10" x 2 ½") lightly coated with pan-release spray. For 50 servings, use 2 pans.
9. Bake to an internal temperature of 165°F or higher for at least 15 seconds.
  - Conventional oven: 350°F for 30-40 minutes.
  - Convection oven: 300°F for 20-30 minutes.
10. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 2 ¾").

RECIPE GROUP: *Entrée*

Portion Yield 50

Portion Size 1 piece

HACCP Process

2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt 1.5 oz eq

Grains 1.25 oz eq

Fruit N/A

Vegetable\* ½ cup

Milk N/A

\*Vegetable subgroup crediting:  
½ cup additional vegetable

Source: Turkey and Dressing Supreme  
USDA Recipe for Schools

Tip: Substitute diced chicken for turkey for "Chicken and Dressing Supreme".





## Cornbread Stuffing

### Ingredients

Cornbread, crumbled	1 gal 1 qt
Margarine, trans-fat free	1 cup
Celery, fresh, chopped	3 ½ cups
Onions, fresh, chopped	2 ¼ cups plus 2 Tbsp
Green bell peppers, fresh, diced	1 ½ cups
Whole-wheat flour	1 ¾ cups plus 2 tsp
Nonfat milk	2 cups.
Chicken broth, low-sodium	2 qt
Poultry seasoning	2 tsp
Black pepper, ground	1 ½ tsp
Garlic, minced	1 Tbsp plus 1 tsp
Sage, ground	2 tsp

### Directions

1. Bake cornbread according to cornbread recipes. Crumble cornbread . Set aside for step 6.
2. In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2-3 minutes over high heat, stirring constantly.
3. Turn heat down to medium. Add flour stirring constantly. Onion mixture will have pasty consistency.
4. Add milk and chicken broth. Continue stirring to avoid lumps.
5. Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2-3 minutes.
6. Combined chicken broth mixture and crumbled cornbread in a large bowl. Stir well.
7. Spread 2 qt plus 3 ¾ cups (about 5 lbs) cornbread stuffing evenly into a half steam table pan (12" x 10" x 2 ½") lightly coated with pan-release spray. For 50 servings, use 2 pans.
8. Bake to an internal temperature of 165°F or higher for at least 15 seconds.  
 -Conventional oven: 350°F for 30-40 minutes.  
 -Convection oven: 300°F for 20-30 minutes.
9. Portion: cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 2 3/8").

### RECIPE GROUP: *Grains*

Portion Yield	50
Portion Size	1 piece
HACCP Process	
	2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt	N/A
Grain	1.25 oz eq
Fruit	N/A
Vegetable	N/A
Milk	N/A

Source: Cornbread Stuffing USDA Recipe for Schools

Use this cornbread stuffing in these holiday recipes:  
 -Gobbler Cobbler  
 -Thanksgiving Feast in a Bowl  
 -Turkey and Dressing Supreme  
 - Individually as a festive side



## Cornbread

### Ingredients

Whole-wheat flour	3 cups
White whole-grain cornmeal	2 ½ cups
Sugar	1 cup
Baking Powder	¼ cup
Salt	1 ½ tsp
Whole eggs, frozen, thawed	¾ cups
Table salt	3 tsp
Nonfat milk	3 ½ cups
Canola Oil	½ cup

### Directions

1. Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer. Using a paddle attachment, mix for 1 minutes on low speed.
2. Combine eggs, milk, and oil in a large bowl. Stir well.
3. Add egg mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVER MIX. For 50 servings, mix 2-3 minutes on medium speeds.
4. Pour batter on a sheet pan lightly coated with pan-release. For 50 servings, pour 4 lbs plus 8 oz on 1 half-sheet pan.
5. Bake until lightly browned.  
-Conventional oven: 400°F for 30-35 minutes.  
-Convection oven: 350°F for 20-25 minutes.
6. Remove from oven. Cool for 10 minutes.
7. Portion: For 50 servings, cut each pan 5 X 10 (50 pieces per pan. Serve 1 piece (about 2" X 2 ½ ').

RECIPE GROUP: *Grains*

Portion Yield 50

Portion Size 1 square

HACCP Process

2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt N/A

Grain 1 oz eq

Fruit N/A

Vegetable N/A

Milk N/A

Source: Cornbread USDA  
Recipe for Schools

Use this cornbread recipe as a  
base for the cornbread stuffing.



## Bread Stuffing

### Ingredients

Whole-grain rich bread	9 lbs, plus 4 oz
Margarine, 80% fat, with salt	1 lb plus 5 oz
Celery, raw	2 cups
Onions, raw	1 lb plus 8 oz
Poultry seasoning	⅓ cup plus 2 tsp
Onion powder	1 Tbsp plus 1 tsp
Sage, ground	2 tsp
Black pepper, ground	3 tsp
Garlic powder	⅓ cup
Chicken broth, low-sodium	5 qt

### Directions

- Cut bread into cubes. Recommendation: Use either day-old bread to make cubes or toast cubes in lightly browned.. Set aside for step 6.
- In medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5.
- Sauté celery and onions uncovered over medium-heat for 2-3 minutes.
- In a large bowl combine bread cubes, celery, onions, poultry, seasoning, onion powder, sage, pepper, garlic powder, and remaining margarine. Stir well.
- Add chicken stock to bread mixture. Stir well.
- Spread 3 qt plus 3 cups (about 6 lbs) bread stuffing evenly into a steam table pan (12" x 20" x 4") lightly coated with pan-release spray. For 100 servings, use 4 pans.
- Bake until internal temperature is 165°F or higher for at least 15 seconds.  
 -Conventional oven: 350° F for 30-40 minutes.  
 -Convection oven: 300°F for 20-30 minutes.
- Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 3 ¾).

### RECIPE GROUP: *Grains*

Portion Yield	100
Portion Size	1 piece
HACCP Process	
	2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt	N/A
Grain	2 oz eq
Fruit	N/A
Vegetable	N/A
Milk	N/A



# Apple Cheddar Salad

## Ingredients

Sweet apple dressing	1 pint plus 5 ½ Tbsp
Spinach, baby leaf	7 lbs plus 13 oz
Cheese, cheddar, shredded	1 lb plus 9 oz
Apple, fresh, raw	7 lbs plus ½ oz

## Directions

1. Prepare sweet apple dressing according to instructions. Hold cold until ready to service.
2. Portion 1 cup of spinach into each serving bowl or boat.
3. Sprinkle ½ oz (1 Tbsp) of cheese on top of each salad.
4. Wash apples, but do not peel. Cut apples into small dice (appropriate for the age of children to prevent choking hazard).
5. Toss apples with 2 Tbsp of sweet apple dressing to prevent browning.
6. Just before serving, spoon ½ cup of apples on top of each salad.
7. Serve remaining dressing on the side. Serve immediately.

RECIPE GROUP: *Side*

Portion Yield	50
Portion Size	1 bowl
HACCP Process	
1 – No cook	

### MEALPATTERN COMPONENTS

Meat/Alt	½ oz eq
Grain	N / A
Fruit	½ cup
Vegetable*	½ cup
Milk	N / A

\*Vegetable subgroup crediting:  
½ cup dark green

# Sweet Apple Dressing

## Ingredients

Apple juice	1 cup
Apple cider vinegar	½ cup
Salt	¼ tsp
Black pepper, ground	½ tsp
Dijon mustard	1 tsp
Oil, vegetable	1 cup

## Directions

1. Whisk apple juice, apple cider vinegar, salt, pepper, and Dijon mustard together in a bowl.
2. Whisk in oil until combined.
3. Serve with apple cheddar salad or another salad of your choice.

RECIPE GROUP: *Extra*

Portion Yield	40
Portion Size	1 Tbsp
HACCP Process	
1 – No cook	

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	N / A
Fruit	N / A
Vegetable	N / A
Milk	N / A



## Kale Cranberry Salad

### Ingredients

Kale, raw	9 lbs
Olive oil	1 pint
Cider vinegar	1 pint
Orange juice	2 lbs
Soy sauce, low-sodium	1 lb
Black pepper, ground	2 tsp
Ginger root, raw	⅓ cup plus 2 tsp
Sunflower seeds, roasted w/o salt	1 pint
Cranberries, dried	1 qt

### Directions

1. Wash kale thoroughly. Remove and discard tough stem which runs through the middle of each leaf. Chop kale into bite size pieces and place into a large mixing bowl.
2. Peel and mince ginger.
3. Combine olive oil, cider vinegar, orange juice, soy sauce, black pepper and mince ginger in a bowl. Whisk to combine.
4. Pour dressing over kale. Wearing gloves, toss the kale and dressing to combine, massaging the dressing into the leaves to slightly soften.
5. Just before serving, add pumpkin or sunflower seeds and dried cranberries.

### RECIPE GROUP: *Entrée*

Portion Yield	100
Portion Size	1 cup
HACCP Process	1 – No cook

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	N / A
Fruit	N/A
Vegetable*	½ cup
Milk	N/A

\*Vegetable subgroup crediting:  
½ cup dark green

Source: Cooking for the Seasons,  
Texas Department of Agriculture



## Sweet Potato Soufflé

### Ingredients

Margarine, melted	4 oz
Sweet potato, mashed (puree), bag	9 lbs
Eggs, liquid	2 cups
Sugar	2 cups
Orange juice	½ cup
Cinnamon	1 Tbsp
Nutmeg	¼ tsp
Vanilla extract	1 Tbsp
Margarine, melted	5 Tbsp
Oats, rolled	5 oz
Flour, whole wheat	½ cup
Sugar, brown, light, packed	¼ cup
Cinnamon	½ tsp

### Directions

1. Melt margarine.
2. Combine sweet potato puree with melted margarine, eggs, sugar, orange juice, cinnamon, nutmeg, and vanilla extract.
3. Using a whisk, mix until ingredients are blended and smooth.
4. Spray a full size 2-inch steamtable pan with pan release.
5. Pour 1 ½ gallons of mixture into each pan. Use one pan for 40 servings.
6. Bake 350°F for 1 hour and 45 minutes or until sweet potato mixture is solid.
7. Add 2 packed cups of topping at end of baking and cook for 15 additional minutes until topping is golden brown.
8. Serve ½ cup using number 8 disher.

RECIPE GROUP: *Vegetable*

Portion Yield 40

Portion Size ½ cup

HACCP Process

2 – Same Day Service

### MEALPATTERN COMPONENTS

Meat/Alt N/A

Grain N / A

Fruit N/A

Vegetable ½ cup

Milk N/A

\*Vegetable subgroup crediting:  
½ cup red/orange vegetable

Source: North Carolina K-12  
Recipes



## Pumpkin Pie Parfait

### Ingredients

Pumpkin, canned	6 qt plus 1 cup
Yogurt, vanilla	12 qt plus 1 pint
Pumpkin pie spice	½ cup plus 1 tsp
Vanilla extract	½ cup plus 1 tsp
Graham cracker granola	12 qt plus 1 pint

### Directions

1. Prepare graham cracker granola recipe in advance.
2. Divide yogurt in half. Mix half the yogurt with the pumpkin. Leave the other half of yogurt plain and set aside for step 4.
3. In mixing bowl, combine pumpkin puree yogurt mixture, pumpkin pie spice, and vanilla. Whisk until completely combined.
4. Assemble each parfait, in a 8 oz clear plastic cup, layer:
  - ¼ cup of pumpkin yogurt mixture
  - 2 Tbsp (#30 disher) plain vanilla yogurt
  - ¼ cup pumpkin yogurt mixture
  - 2 Tbsp (#30 disher) vanilla yogurt
5. Serve with ½ cup graham cracker granola. Serve on the side or sprinkled on top just before serving.

RECIPE GROUP: *Entrée*

Portion Yield	40
Portion Size	½ cup
HACCP Process	1 – No cook

#### MEALPATTERN COMPONENTS

Meat/Alt	1 oz eq
Grain	2 oz eq
Fruit	N/A
Vegetable	¼ cup
Milk	N/A

\*Vegetable subgroup crediting:  
¼ cup red/orange vegetable

Provide students a choice of topping with either graham cracker granola or cranberry granola.





## Crustless Apple Pie

### Ingredients

Apples, canned	4 ¼ no. 10 cans
Margarine	8 ⅓ oz
Sugar, brown, packed	1 pint plus 1 ⅓ tsp
Sugar, granulated	1 pint plus 1 ⅓ tsp
Cinnamon, ground	⅓ cup plus 2 ½ tsp
Ginger, ground, dried	2 ⅓ tsp

### Directions

1. Spray one 2 " deep full size steamtable pan with pan release. Open and place 1 can of undrained sliced apples into each prepared pan.
2. Melt margarine. Drizzle ¼ cup melted margarine evenly over each pan of apples.
3. Combine brown sugar, granulated sugar, cinnamon, and ginger in a small mixing bowl.
4. Reserve ¼ cup of the sugar mixture for topping after baking and set aside for later.
5. Sprinkle remaining spice sugar mixture over each pan of apples. Toss with spatula to coat.
6. Bake at 350°F for 30 minutes.
7. Add the reserve ¼ cup of the sugar mixture over each pan of baked apples. Return to oven and bake another 5 to 10 minutes until apples are golden brown.

### RECIPE GROUP: *Fruit*

Portion Yield 100

Portion Size ½ cup

#### HACCP Process

2 – Same day service

#### MEALPATTERN COMPONENTS

Meat/Alt N / A

Grain N / A

Fruit ½ cup

Vegetable N / A

Milk N / A

Canned peaches or pears may be substituted for the canned apples. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings.



## Crustless Apple Pie with Granola Crisp

### Ingredients

Apples, canned	4 ¼ no. 10 cans
Margarine	8 ⅓ oz
Sugar, brown, packed	1 pint plus 1 ½ tsp
Sugar, granulated	1 pint plus 1 ½ tsp
Cinnamon, ground	⅓ cup plus 2 ½ tsp
Ginger, ground, dried	2 ⅓ tsp
Graham cracker granola	12 qt plus 1 pint

### Directions

1. Spray one 2 " deep full size steamtable pan with pan release. Open and place 1 can of undrained sliced apples into each prepared pan.
2. Melt margarine. Drizzle ¼ cup melted margarine evenly over each pan of apples.
3. Combine brown sugar, granulated sugar, cinnamon, and ginger in a small mixing bowl.
4. Sprinkle spice sugar mixture over each pan of fruit. Toss with spatula to coat.
5. Bake at 350°F for 30-35 minutes until bubbling.
6. To serve, offer ½ cup crustless pie with ½ cup granola. Use a 4 oz spoodle to sprinkle the granola on top.

### RECIPE GROUP: *Fruit*

Portion Yield	100
Portion Size	1 serving
HACCP Process	2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	2 oz eq
Fruit	½ cup
Vegetable	N / A
Milk	N/A

Canned peaches or pears may be substituted for the canned apples. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings. Try Cranberry Granola for another topping.



## Graham Cracker Granola

### Ingredients

Pan release cooking spray	½ oz
Brown sugar, light, packed	1 ½ cups
Oil, canola	1 pint
Honey	1 cup
Salt	1 tsp
Cinnamon, ground	1 Tbsp
Vanilla extract, imitation	⅓ cup
Graham crackers	3 lbs plus 2 oz
Rolled quick oats	1 lb plus 14 oz

### Directions

1. Spray sheet trays with pan release spray.
2. In a saucepan, combine brown sugar, oil, honey, salt, cinnamon, and vanilla. Bring to a boil over medium high heat.
3. In a large mixing bowl, crumble graham crackers. They should not be fine crumbs but rather dime sized chunks.
4. Add oats to bowl.
5. Pour hot brown sugar mixture over oats and graham crackers. Use a rubber spatula to toss to coat. When cooled enough, with gloved hands, massage the sugar mixture into the oats to coat completely.
6. Spread the mixture evenly onto sheet trays. One full sheet tray will hold 75 servings.
7. Remove from oven and allow the oats to completely cool on sheet trays.
8. Bake until golden brown, about 15-17 minutes, rotating trays as needed for even browning. Avoid stirring the granola in order to let it form clusters. If the corners are browning faster than other parts of the pan, it is recommended to push the oats in the corners toward the center.

### RECIPE GROUP: *Grains*

Portion Yield	50
Portion Size	½ cup
HACCP Process	
	3 – Complex

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	2 oz eq
Fruit	N/A
Vegetable	N / A
Milk	N / A

Source: *Cooking for the Seasons*,  
Texas Department of Agriculture

Notes: Use to top Pumpkin Pie Parfait.





## Cranberry Granola

### Ingredients

Olive oil	1 ⅔ cup
Brown sugar, light, packed	1 ⅔ cup
Honey	1 ⅔ cup
Cinnamon, ground	¼ cup plus 1 ½ tsp
Rolled quick oats	3 lbs plus 12 ounces
Cranberries, dried	1 qt plus 1 cup

### Directions

1. Combine olive oil, brown sugar, honey and cinnamon in a small bowl. Using a whisk, mix until combined. Set aside
2. Place oats in a large mixing bowl. Pour oil and sugar mixture over oats. Using a spatula, stir to coat oats evenly with mixture.
3. Spread mixture in a very thin layer on full size baking sheets (Use 3-4 baking sheets for 75 servings).
4. Bake at 300°F for 20-25 minutes or until lightly browned. Watch closely to avoid scorching.
5. Allow granola to cool before adding cranberries.
6. Add cranberries to cooled granola.
7. Store in an airtight container until ready to serve/use.

### RECIPE GROUP: *Grains*

Portion Yield	100
Portion Size	¼ cup
HACCP Process	
	3 – Complex

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	1 oz eq
Fruit	N/A
Vegetable	N/A
Milk	N/A

Use to top Pumpkin Pie Parfait.

Granola may be stored in a covered container for up to 3 weeks at room temperature.





## Peach Cobbler

### Ingredients

Peaches, sliced, frozen (do not thaw)	29 lbs
Water	2 qt
Cornstarch	8 oz
Sugar, brown, packed	14 oz
Orange juice	½ cup
Cinnamon, ground	1 Tbsp plus 1 tsp
WG Biscuit Cobbler Topping	100 biscuits

### Directions

1. Prepare the filling by measuring out ½ cup water into a small cup and add cornstarch to make slurry. Set aside.
2. Bring remaining water to a boil and add ½ of the brown sugar. Gradually add cornstarch slurry to cooling liquid. Cook, stirring constantly until thickened. Mixture will be very thick.
3. Remove from heat and add remaining brown sugar, orange juice concentrate, and cinnamon into water mixture.
4. Add sliced peaches to thickened mixture and stir gently.
5. Prepare full recipe (100 servings/biscuits) according to the WG biscuit cobbler topping recipe.
6. Using a #20 scoop, drop the biscuit dough on top of prepared cobbler base. Each full 2" pan should have 25 biscuit dripped evenly over the top (5x5 pattern).
7. Bake convection oven at 375° F or conventional oven at 400°F until biscuit topping is golden brown and cooked through and peach filling is bubbling. Approximately 45 minutes to an hour.

### RECIPE GROUP: *Grains*

Portion Yield	100
Portion Size	1 ¾ cup
HACCP Process	
	2 – Same day service

### MEALPATTERN COMPONENTS

Meat/Alt	N / A
Grain	1.25 oz eq
Fruit	½ cup
Vegetable	N / A
Milk	N / A

Source: Cooking for the Seasons,  
Texas Department of Agriculture

Other frozen fruit may be substituted for the peaches. Use the Food Buying Guide to determine the amount of fruit needed to yield the desired serving size and number of servings.



## WG Biscuit Cobbler Topping

### Ingredients

Butter, unsalted	2 lbs
Flour, white, whole-wheat	3 lbs plus 12 oz
Flour, all-purpose	3 lbs plus 4 oz
Sugar, granulated	8 oz
Baking powder	4 oz
Salt	1/8 cup
Cinnamon, ground	2 tsp
Milk, buttermilk	2 qt
Eggs, large	8 each
Vanilla extract	1 Tbsp plus 1 tsp

### Directions

1. Cut butter into small cubes. Cover and place in cooler while you prepare the remaining ingredients.
2. Whisk together whole-wheat flour, all-purpose flour, sugar, baking powder, salt, and cinnamon in a large mixing bowl.
3. In a separate bowl, combine buttermilk, eggs, and vanilla. Whisk until eggs are well combined with the butter milk. Set aside.
4. Use a pastry cutter, potato masher or two knives to “cut” butter into the flour mixture. Cut the butter repeatedly until chunks are reduced to the size of small peas.
5. Add egg-milk mixture to flour butter mixture. Mix until just incorporated. Do not overmix.
6. Using a #20 scoop, drop biscuit dough on top of the prepared fruit cobbler base. Each full 2” hotel pan should be 25 biscuits dripped evenly on top (5x5 pattern).
7. Bake accordingly to cobbler instructions. (Bake convection oven at 375° F or conventional oven at 400°F until biscuit topping is golden brown and cooked through and peach filling is bubbling. Approximately 45 minutes to an hour. )

RECIPE GROUP: *Grains*

Portion Yield 100

Portion Size 1 biscuit

HACCP Process

2 – Same day service

#### MEALPATTERN COMPONENTS

Meat/Alt N / A

Grain 1.25 oz eq

Fruit N / A

Vegetable N / A

Milk N / A

Source: Cooking for the Seasons  
Texas Department of Agriculture

Use as a topping for the Peach Cobbler.