



Blueberry Breakfast Bark

Recipe Component—Breakfast

Recipe Category—All

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Blueberries, Frozen	4 ½ lbs		9 lbs		
Yogurt, Greek Vanilla	6 ¼ lbs		12 ½ lbs		Can be made with non-Greek yogurt.
Yogurt, Greek Plain	6 ¼ lbs		12 ½ lbs		Can be made with non-Greek yogurt.
Granola, Plain	3 ¼ lbs		6 ½ lbs		CCP – ensure all products remain at 40°F or cooler before, during and after prep.
					CCP – Once fully prepped, store in freezer.
					CCP – Serve frozen and check temperature as product starts to defrost. Maintain 40°F or colder, preferred serving method is frozen.

Recipe Instructions:

- 1 – Line a full sheet pan with parchment paper.
- 2 – In a stainless steel mixing bowl, add the vanilla yogurt and granola.
- 3 – Mix well and place onto the sheet pan, on top of the parchment. Spread this mixture out until level and smooth.
- 4 – In a stainless steel mixing bowl, add the plain yogurt and ½ of the frozen blueberries.
- 5 – Mix well and place onto the sheet pan, on top of the granola/yogurt layer. Spread this mixture out until level and smooth.
- 6 – Sprinkle on the remaining half of the frozen blueberries and lightly press on them to stick into the yogurt.
- 7 – Cover with plastic wrap and freeze overnight.
- 8 – Remove prior to service and allow to temper for 5 minutes. Cut the full sheet pan 5 rows wide x 10 rows long and place individual servings onto plates or bowls.
Keep individual servings frozen until service time.
- 9 – Follow HACCP Step 1 and discard at the end of service.



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Notes:

HACCP Step – Process 1 – NO Cook
 SERVE 1 TIME ONLY
 DISCARD AFTER SERVICE

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings

Serving:	Yield:	Volume:
Serving wt = 6.5 oz wt Portion size cut = Sheet pan 5 rows wide x 10 rows long Credit per serving: M/MA: 1 oz (plain or Greek) Grain: 1 oz Fruit: 1/8 c	50 Servings: 100 Servings:	50 Servings: 100 Servings:

Nutrients Per Serving

Calories 213 kcal	Saturated Fat 0 g	Iron 7%
Protein 11 g	Cholesterol 3 mg	Calcium 18%
Carbohydrate 40 g	Vitamin A 9%	Sodium 126 mg
Total Fat 2 g	Vitamin C 4%	Dietary Fiber 3 g

NOTES: 1ea 30# Case of USDA Brown Box Blueberries = 179ea 1/2 c portions – serving size is 1/2 c or 78g