# Pumpkin Breakfast Rounds

**Cooking time:** 20 minutes  
HACCP Process #2 Same Day Service

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>76 Servings</th>
<th>152 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
</tr>
<tr>
<td>Pumpkin, cooked, pureed</td>
<td>3 pounds 12 ounces</td>
<td>1 quart + 3 cups</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>2 pounds 12 ounces</td>
<td>1 quart + 2 cups</td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td></td>
<td>2 cups</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 pound 14.8 ounces</td>
<td>1 quart + 2 cups</td>
</tr>
<tr>
<td>Enriched all-purpose flour</td>
<td>1 pound 8 ounces</td>
<td>1 quart + 1 cup</td>
</tr>
<tr>
<td>Baking powder</td>
<td></td>
<td>¼ cup</td>
</tr>
<tr>
<td>Cinnamon</td>
<td></td>
<td>2 Tablespoons + 2 teaspoons</td>
</tr>
<tr>
<td>Nutmeg</td>
<td></td>
<td>1 Tablespoon + 1 teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Ground ginger</td>
<td></td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Raisins</td>
<td>1 pound 6.8 ounces</td>
<td>1 quart</td>
</tr>
</tbody>
</table>

## Directions

1. Preheat the oven to 400° F.  
2. Line sheet pans with parchment paper.  
3. Mix pumpkin, brown sugar, eggs, and oil thoroughly.  
4. Blend dry ingredients and add to pumpkin mixture. Add raisins.  
5. Use a #30 scoop to measure 2-tablespoon mounds of dough onto the parchment-lined sheet pans. Leave 1 inch between each mound.

1 Serving Provides:  
CACFP: 1.25 ounce equivalents Grains  
NSLP: 1.25 ounce equivalents Grains  
SFSP: 1.25 ounce equivalents Grains  

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Pumpkin Breakfast Rounds, continued

Directions, continued

6. Gently flatten each mound (use a spoon, bottom of a glass, or palm of your hand)
7. Bake in the preheated oven for about 10-12 minutes, or until golden brown.
   CCP: Heat to 165°F or higher for at least 15 seconds.
8. Let rounds cool on sheet pans. Hold at room temperature until ready for service.

<table>
<thead>
<tr>
<th>Serving</th>
<th>Yield</th>
<th>Volume</th>
<th>Nutrients Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 breakfast rounds (#30 scoop/2 Tablespoons dough per round)</td>
<td>76 servings, about 13 pounds 3 quarts dough</td>
<td>76 servings, about 1 gallon 3 quarts dough</td>
<td>Calories 225  Total Fat 6.7 g  Saturated Fat 1.1 g  Cholesterol 20 mg  Sodium 76 mg  Carbohydrate 40 g  Dietary Fiber 2 g  Protein 4 g  Vitamin A 3513 IU  Vitamin C 1 mg  Iron 2 mg  Calcium 32 mg</td>
</tr>
<tr>
<td>76 servings, about 1 gallon 3 quarts dough</td>
<td>152 servings, about 26 pounds 8 ounces dough</td>
<td>152 servings, about 3 gallons 2 quarts dough</td>
<td></td>
</tr>
</tbody>
</table>