

Recipe Analysis Workbook (RAW)

Recipe Name: Cinnamon French Toast Peach Bake

Servings per Recipe: 100

Recipe Number: Peach - 2

Serving Size: 1

Meal Pattern Contribution

	Fruit	$\frac{1}{8}$ cup
	Grains	1.00 oz eq

1 provides $\frac{1}{8}$ cup fruit, 1.00 oz eq grains

Please note that:

- **For School Meals and CACFP:** Raw leafy green vegetables credit as half the volume served (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable)
- **For School Meals and CACFP:** Dried fruits credit as double the volume (For example, 1/2 cup raisins credits as 1 cup fruit).
- **For School Meals Only:** Any quantity remaining after the credit has been determined for each vegetable subgroup is combined to ensure the maximum credit for the vegetables. If this combined quantity provides a minimum of 1/8 cup, it is credited towards the Additional Vegetables. If the RAW contains no Starchy vegetables, then the program operator may instead choose to manually credit the remaining Additional Vegetables towards the Other Vegetables subgroup.

NOTE: Total creditable amount cannot exceed the serving size of the product.

Fruit

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Additional Information	Quantity of Ingredient	Preparation Yield (If applicable)	Calculated Quantity to Purchase
Peaches, canned, Clings, Diced, Light syrup pack, Includes USDA Foods	Pound	7.33	1/4 cup fruit and liquid		12.2500	0.0000	12.2500

Method A - Grains Based on Exhibit A

Groups A-G

Product Description per Exhibit A	Quantity of Product	Weight of One Unit	Measurement Unit	Quantity of Product in Ounces	Weight of one ounce equivalent as listed in Exhibit A
Breads - all (for example sliced, French, Italian)	100.0000	1.0000	oz	100.0000 oz	1.00 oz