

# Walnut Peachy Bread Squares



Category: Entrée

Portion Size(s): 1 Piece

Meal Components: 0.25 oz eq meat/meat alternate; 1.75 oz eq grain

Ingredients:	100 Portions	
	Weight	Measure
Nonstick cooking spray		4 sprays
Peaches, diced, extra light syrup, canned, drained well (USDA or Commercial*)	6 lbs 2 oz	3 qts ½ cup OR 1-1/2 # 10 cans
White whole wheat enriched flour blend (USDA or Commercial)	4 lbs 8 oz	1 gallon 1 cup
Baking powder		¼ cup 2 Tbsp
Baking soda		¼ cup
Cinnamon, ground		2 Tbsp
Sugar, granulated		1 qt 2 cups
Salt, table		2 tsp
Eggs, liquid whole, frozen (USDA or Commercial)	16 whole eggs	3 cups
Vegetable oil		1 qt
Buttermilk, low-fat		1 qt
Oats, rolled, whole	1 lb 14 oz	1 qt 2 cups
Walnut, pieces	2 lbs 6 ½ oz	2 qts 1 cup



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## Directions:

1. Preheat oven to 350 °F.
2. Prepare Pans and Toast Bread: Spray 4 – 12" x 20" x 2-1/2" steamtable pans with nonstick cooking spray.
3. Mash and/or Chop Peaches: Using a potato masher or a pastry cutter, break remaining peaches into smaller pieces. Set aside. CCP: Hold at 40 °F or lower. CCP: Hold at 40 °F or lower.
4. Prepare Dry Ingredients: In a large bowl combine flour, baking powder, baking soda, cinnamon, sugar, and salt.
5. Prepare Wet Ingredients and Soak Oats: In a separate large bowl, whisk eggs, vegetable oil, and buttermilk. Stir in oats, walnuts, and peaches. Let sit for 5 minutes. CCP: Hold at 40 °F or lower.
6. Prepare Batter: Slowly fold wet ingredients into dry ingredients using a large rubber spatula. CCP: Hold at 40 °F or lower.
7. Bake Bread: Prepare 25 servings in each pan. Divide batter evenly into pans. Bake in the oven for 50-55 minutes or until cooked thoroughly in the middle. Remove from the oven. Allow to rest for 20-30 minutes before serving. Cut into 5 x 5 pieces. (Note: Bread is best if made the day before. This bread is high in moisture. Keep refrigerated for best quality.) Serve hot or cold.

*For Grab n Go Service: Wrap each individual piece of bread in plastic wrap and serve. This bread is high in moisture. Keep refrigerated for best quality.*

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## Nutrients Per One Serving (K-12):

Calories	449 kcal	Total Fat	21 g	Total Dietary Fiber	3 g	Vitamin C	0 mg
Saturated Fat	3 g	Trans Fat	0 g	Protein	16 g	Iron	1 mg
Sodium	605 mg	Cholesterol	50 mg	Vitamin A	918 IU		
Sugars	30 g	Carbohydrates	51 g	Calcium	366 mg		

## Components Per One Serving (K-12):

Meat/ Meat ALT	Grain	Vegetable(s)	Fruit	Milk
0.25 oz.eq.	1.75 oz.eq.	0 cup(s)	0 cup(s)	0 cup(s)

## Serving Size:

Serving Size: 1 piece	Yield: 100 pieces
NSLP/SBP Crediting Information	
K-8:	0.25 oz eq meat/meat alternate; 1.75 oz eq grain
9- 12:	0.25 oz eq meat/meat alternate; 1.75 oz eq grain