

Crave & Rave

Featured in *School Nutrition* (March 2020)

Restaurant-Worthy School Breakfast Items on the Menu

10 SERVINGS



APPLESAUCE & PEANUT BUTTER ROLL

INGREDIENTS

2 ozs.	Chocolate chips
1/8 lbs. + 1/8 cup	Applesauce
10 1/8 ozs.	Peanut butter
1/3 ozs.	Dry yeast
1/4 cup + 2 3/8 tsp.	Warm water, divided
11 5/8 ozs.	All-purpose whole wheat flour
2/3 ozs.	Dry milk
2 Tbsps. + 2 3/8 tsp.	Granulated sugar
1 1/8 tsp.	Table salt
2 Tbsps. + 2 3/8 tsp.	Vegetable oil
1 cup	Powdered sugar (optional)
As needed	Pan-release spray



1. For the filling, mix together chocolate chips, applesauce and peanut butter and set aside.
2. Dissolve the dry yeast in 1/4 cup warm water, let stand for 4 to 5 minutes, until bloomed.
3. Place flour, dry milk, sugar and salt in a mixer bowl and blend with dough hook for approximately 2 minutes on low speed.
4. Add the 2 3/8 tsp. water. Mix for one minute on low speed.
5. Add dissolved yeast mixture and mix for 2 minutes on low speed.
6. Continuing in the mixer, knead dough on medium speed for 8 minutes or until dough is smooth and elastic.
7. Place in a warm area (around 90° F) for 45-60 minutes to rise.
8. Once risen, place dough on a lightly floured surface. Roll out the dough to 10-inches wide and long enough to roll around filling. Once flattened, add the applesauce mixture.
9. Working away from you on the longer side of the rectangle, roll up and cut into 1-inch pieces. Place on a baking pan.
10. In a conventional oven, bake at 400° F for 18-20 minutes until golden brown. In a convention oven, bake at 350° F for 12-14 minutes until golden brown.
11. Allow to cool.
12. Once cooled, dust with powdered sugar if using.

Carroll County School District, Georgia