



Peaches and Cream Trifle

Created by Chef Peter Brattan, Toms River Regional School District, Toms River, NJ

Peaches and Cream Trifle

Desserts

Recipe HACCP Process: #2 Same Day Service

Ingredients

Pound Cake, sliced (3 lbs)
Strawberries, frozen (7 lbs)
Peaches, frozen, drained (9 lbs)
Yogurt, peach, fat-free (6-1/4 lbs)
Whipped topping (4 lbs)
Granola, peanut free (1-1/2 qt)

Preparation

1. Arrange pound cake slices along the bottom of a sheet cake pan.
2. Place a layer of sliced strawberries over the pound cake.
3. Combine peaches, yogurt and 32 oz. whipped topping. Spread a thin layer over the strawberries.
4. Repeat steps 1-3. Then place a layer of pound cake on top of the mixture.
5. Cover loosely with plastic wrap. Place another clean sheet pan on top of the plastic and press down lightly on cake.
6. Refrigerate overnight at 41°F or less (CCP).
7. Cut into 24 portions. Top with a 1 oz. dollop of whip topping and a 1/4 cup of granola just before serving.

Serving:

Meets: 1 meat/meat alternate; 1 cup serving fruit;
1 grain serving

Yield:

24 Servings

Nutrients Per Serving

Calories: 809 kcal	Total Fat: 14.61 g	Saturated Fat: 8.74 g	Cholesterol: 7.42 mg	Sodium: 359.89 mg	Carbohydrate: 148.30 g
Dietary Fiber: 7.82 g	Protein: 19.69 g	Vitamin A: 712.31 IU	Vitamin C: 64.79 mg	Calcium: 254.03 mg	Iron: 3.43 mg