

Cream Cheese Stuffed Waffles

with Eggo® Froot Loops® Waffles Made with 17g of Whole Grain Bulk



Ingredients: 50 Servings

- 100 Eggo® Froot Loops® Waffles Made with 17g of Whole Grain Bulk
- 1 lb. 12 oz. strawberries, frozen, sliced, unsweetened
- 1/2 c. sugar, granulated
- 2 lbs. cream cheese, low fat
- 2 c. Greek yogurt, fat-free, vanilla

Directions

1. Day before service, place frozen strawberries in a container with sugar. Thaw in refrigerator overnight. Do not drain juice. Hold at 41°F or below.
2. Day of service, allow cream cheese to sit at room temperature to soften, about 30 minutes.
3. Prepare cream cheese schmear. Place cream cheese, yogurt, and strawberries (with juice) in a bowl of a large mixer. Using the paddle attachment, mix until strawberries are broken down, and the schmear turns pink, light, and fluffy. Cover and hold in refrigerator until ready to serve. Hold at 41°F or below.
4. Pre-heat oven to 375°F (convection, medium fan), 375°F (combi-oven dry heat only, no moisture), or 400°F (conventional oven).
5. Place frozen waffles in a single layer on baking sheet. Heat for 17-18 minutes.
6. Prepare individual servings:
 - 2 Eggo® Froot Loops® Waffles Made with 17g of Whole Grain
 - 3 tbsp. (#24 disher) strawberry yogurt cream cheese mixture

THIS RECIPE MEETS: 2oz. Eq. Gr.

Calories	240
Total Fat	9g
Saturated Fat	3g
Sodium	270mg
Total Carbs.	38g
Dietary Fiber	4g
Total Sugars	10g
	Includes 7g Added Sugars
Protein	6g

Meal Components



ITEM CODE	DISTRIBUTOR CODE	PRODUCT NAME	CASE	OUNCE EQUIV. GRAIN OR M/MA
38000-33169		Eggo® Froot Loops® Waffles, Made with 17g of Whole Grain Bulk	144ct./11.7lbs.	2oz. Eq. Gr.



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