

Sweetpotato Soufflé

Meal Component(s):
 ½ c Red/ Orange Vegetable

Recipe HACCP Process: #2 Same Day Service

Portion Size: ½ cup

Servings: 40

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Margarine, melted	4 ounces	3 bags	1. Melt margarine. 2. Combine sweetpotato puree with melted margarine, eggs, sugar, orange juice, cinnamon, nutmeg, and vanilla extract. (Note: 2 cups equals 8 large shell eggs.) 3. Using a whisk, mix until ingredients are blended and smooth.
Sweetpotato, mashed (puree), 3 lb. bag		2 cups	
Eggs, liquid		2 cups	
Sugar	1 pound	½ cup	
Orange juice		1 Tablespoon	
Cinnamon		¼ teaspoon	
Nutmeg		1 Tablespoon	
Vanilla extract			4. Spray 2-inch full size steamtable pan with pan release. 5. Pour 1 ½ gallons of mixture into each pan. (Note: Use one pan for 40 servings.) 6. Prepare topping: Combine margarine, oats, flour, brown sugar, and cinnamon. Combine using freshly gloves hands or mixer with flat paddle for larger batches. 7. Bake at 350°F for 1 hour and 45 minutes or until sweetpotato mixture is solid. 8. Add 2 packed cups of topping at end of baking and cook for 15 additional minutes until topping is golden brown. 9. <i>CCP: Cook to internal temperature of at least 165°F.</i> 10. <i>CCP: Hold and serve at 135°F or above.</i> 11. Serve ½ cup using number 8 disher.
Topping (2 c, packed):			
Margarine, melted		5 Tablespoons	
Oats, rolled	5 ounces		
Flour, whole wheat	2 ½ ounces	½ cup	
Sugar, brown, light, packed	2 ounces	¼ cup	
Cinnamon		½ teaspoon	

Nutrients Per Serving

Calories 279 Total Fat 7.41g Saturated Fat 1.59g Protein 6.42g Carbohydrate 47.07g Sodium 102.77mg



Recipe created and shared by the [North Carolina Farm to School Program](http://www.ncfarmtoschool.org)