

Sunshine Bread - CACFP

General Information

Recipe #	Category	Source
1792710	Breakfast Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Sugars, granulated	1 ¼ oz.	
Sugars, brown	1 ¼ oz.	
Vegetable oil, palm kernel	2 oz.	
Sweet potato, canned, mashed	¼ c., 1 tbsp.	
Egg, whole, raw, fresh	1 ⅛ oz.	
Vanilla extract	¼ tsp.	
Wheat flour, white, all-purpose, enriched, bleached	1 ¾ oz.	
Wheat flour, whole-grain, soft wheat	1 ⅞ oz.	
Leavening agents, baking powder, low-sodium	1 ⅛ tsp.	
Leavening agents, baking soda	⅓ tsp.	
Spices, cinnamon, ground	¼ tsp.	
Spices, cloves, ground	< ⅛ tsp.	
Spices, nutmeg, ground	< ⅛ tsp.	
Spices, ginger, ground	< ⅛ tsp.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	2 oz.	
WELCH'S 48/5.5 FL OZ 100% JUICE - ORANGE	0.5 ml	
15oz Raisins	1 ¼ oz.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. Combine sugars, oil, sweet potato, eggs, and vanilla in a mixing bowl. Whip on medium speed with a mixer with the paddle attachment for about 5 minutes.
2. Combine flours, baking soda, baking powder, salt, and spices. Whisk milk, orange juice, and orange zest into sugar mixture. Alternate wet mixture with dry mixture mixing by hand or on a mixer with the paddle attachment until just combined.
3. Add cranberries and mix a minute more on low speed.
4. If making sunshine bread, grease 1/2 sheet pan and pour mixture in pan. Bake 325 degrees in conventional oven for 20-25 minutes or until tester comes out clean. Cool and cut into 24 pieces per pan (4 x 6).
5. If making sunshine muffins, place muffin cups in sprayed muffin tins. Scoop 1-1/2 oz in each muffin. Bake 325 for 15-20 minutes. or until tester comes out clean.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.



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Serving Size	Yield
1 Piece	6.00

Nutrition Facts

Serving Size 1 Piece (74 ml & gm)

Amount Per Serving		
Calories		220.165
		% Daily Value*
Total Fat	10.335 gm	15.899%
Saturated Fat	7.988 gm	39.938%
Trans Fat	0.002* gm	
Cholesterol	19.520 mg	6.507%
Sodium	91.405 mg	3.809%
Total Carbohydrate	30.670 gm	10.223%
Dietary Fiber	1.821 gm	7.283%
Total Sugars	14.508 gm	
Includes 11.624 * gm of Added Sugars		
Protein	3.016 gm	6.031%
Vitamin A	65.920* mcg RAE	7.324%
Vitamin C	0.726* mg	1.211%
Vitamin D	0.227 mcg	1.133%
Calcium	69.471 mg	6.947%
Iron	1.157 mg	6.427%
Potassium	215.839 mg	4.592%
Saturated Fat % of Calories		32.652 %
Added Sugar % of Calories		21.120 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Grains	0.5 oz

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
05-06-2025	05-02-2025

Other Vegetables0.25 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Hiland Dairy Foods 🇺🇸

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