



NUTTY CALIFORNIA BAR

HACCP Process Complex Food Preparation

YIELD

160 1-bar servings
(4 pans cut 5 x 8 for 40 bars per pan)

AFTERSCHOOL SNACK PROGRAM COMPONENTS

1 oz eq meat/meat alternate, 1.5 oz eq whole grain-rich grains, ¼ cup fruit

NOTE: This bar is an excellent school breakfast or lunch option. For school meals, follow meal pattern guidance for crediting nuts in meals and meat/meat alternate at breakfast.

INGREDIENTS

California Walnuts	10 lb
Raisins, Unsweetened, USDA #110556	8 lb
Gold Medal™ Whole Grain Variety Muffin Mix	4 boxes, 5 lb mix
Water	1 gal + 1 ½ qt
Pan Spray	4 oz

ALLERGENS: Milk, Eggs, Tree Nuts,
Wheat, Soybeans

DIRECTIONS

(Prior to Day of Service)

PRE-PREP

- Clean and sanitize workstation.

PREP

- Pull 4 full sheet pans and place at workstation.
- Coat thoroughly with pan spray.
- Pull whole grain muffin mix and raisins from dry storage and place at workstation.
- Pull California walnuts from freezer and place at workstation.
- Pull 1 gallon plus 1 ½ quarts of water and place at workstation.
- Pre-heat convection oven to 350°F.
- *CCP:* Prepare foods at room temperature in two hours or less.
- Wash hands thoroughly.
- Set up 6-quart food processor with S blade.
- Process 2 lb, 8 oz of walnuts with pulse 10-12 times to create roughly chopped (not finely chopped) walnuts.
- Empty into bowl.
- Process remaining walnuts in 2 lb, 8 oz batches and place each batch into separate bowl.
- For ease of preparation, and distribution of walnuts and raisins, prepare the batter for one full sheet pan at a time.
- In large mixing bowl, add 1 quart plus 1 ½ cups of cool water (approx. 72°F).
- Add in 1 box of whole grain muffin mix and whisk until batter is blended and smooth. Do not over mix.

(continued)



- Fold in 2 lb (32 oz) dried raisins.
- Fold in 2 lb 8 oz (40 oz) chopped California walnuts.
- Pour muffin mix into sheet pan.
- Use spatula to evenly distribute batter.
- Batter is very stiff and you may need to pat down in pan to evenly distribute.
- Repeat for 3 more batches.

COOK

- Place 4 pans of bars into oven and bake at 350°F convection oven for 20 minutes or until a knife comes out clean and it is a very light golden brown.

COOL

- Place on rack to allow circulation below pans.
- Cool at room temperature for 30 minutes.

PREP

- Wash hands thoroughly and put on gloves.
- Cut each pan into a 5 x 8 cut, 40 pieces, 3 ½" x 3 ½".
- Place in shallow 4 x 6 container, serving bag, or ¼ lb boat.
- Place flat on sheet pans and place in cooler overnight to chill.
- *CCP*: Hold below 41°F.
- *CCP*: Never handle ready-to-eat foods with bare hands.

PREP

(Day of Service)

- Pull Nutty California Bars from cooler.
- *CCP*: Never handle ready-to-eat foods with bare hands.

SERVE

- Serve one Nutty California Bar.
- The Nutty California Bar is perfect for making one day and serving the next day.
- Designed for Breakfast In the Classroom (BIC), Grab & Go, and Second Chance Breakfast.

PRODUCTION NOTES

- These bars are best when refrigerated overnight but can be held up to 48 hours.
- California walnuts are best kept frozen, and can be used from a frozen state.
- Walnuts are the only nut significantly high in the omega-3 fatty acid alpha-linolenic acid (ALA) (2.5g/oz).

APPROXIMATE NUTRIENTS PER SERVING

CALORIES	500
PROTEIN	8 g
CARB	63 g
TOTAL FAT	26 g
SATURATED FAT	5 g
TRANS FAT	0 g
CHOLESTEROL	22 mg
VITAMIN A	6 IU
VITAMIN C	11 mg
IRON	1.4 mg
CALCIUM	160 mg
SODIUM	340 mg
FIBER	4 g
SUGARS	34 g



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