

Oatmeal Cookie Parfait

Recipe Yield	50 portions
Serving size	100 g
Cooking method	Mix and chill
Cooking temperature	350F/176C
Cook time	15 minutes
Ingredient amount	Ingredient List
112 g	Seeds, Hemp Hearts
390 mL	Cereal, Oatmeal Large Flake Dry
203 g	Butter, Unsalted
390 mL	Sugar, Brown
3/4 tsp	Salt, Table
46 mL	Cinnamon, Ground
328 g	Pudding Mix, Vanilla Instant
1 5/8 L	Milk, Skim Bulk
781 mL	Cream, Heavy Whipping 35% milk fat
187 mL	Yogurt, Greek Plain Bulk
93 mL	Sugar, Brown
1 kg	Raspberries, Red Fresh
15 mL	Cocoa Powder, Unsweetened

Preparation steps

1.	Wash hands before beginning preparation & sanitize surfaces & equipment. Preheat oven.
2.	In a large mixing bowl, combine hemp hearts, oats, butter, brown sugar, salt and cinnamon. Mix until a crumbly texture
3.	Loosely spread over parchment paper lined baking sheet. Bake for 10 minutes. Remove from oven and cool on rack
4.	Mix pudding powder with milk and mix following manufacturer instructions. Cover and chill. Maintain < 40F/4C.
5.	Mix cream with mixer on high until whipped cream consistency achieved. Add yogurt and brown sugar. Fold mixtures together with spatula until evenly mixed. Cover and chill. Maintain <40F/4C.
6.	To assemble: in a deep hotel pan, add 3/4 of baked mixture, packing down. Layer with pudding, raspberries, whipped cream topping.
7.	Garnish with cocoa powder and remaining 1/4 or crumble. Cover and chill in fridge to set for at least 1 hour.
8.	CCP - Reheat: To temp of 165F/74C held for 15 second, within 2 hours - one time only.

Nutrition facts for 1 serving (100 g)

Calories: 234 kcal

Protein: 5 g

Carbohydrates: 28 g

Vitamin C: 5 mg