

This recipe meets



2 oz. eq grain



1 oz. eq. meat/meat alternate

Eggo

PB&J ള്ളാണ് Waffle Sandwich

SERVING SIZE: 1 sandwich | **YIELDS:** 25 sandwiches

Ingredients*	Weight	Measure
Eggo® Eggoji Waffles Made With 16g Whole Grain		50 ea.
Jelly, Grape (or Preferred Flavor)	2 lbs. 4 oz.	3 1/8 cups
Peanut Butter, Smooth (or Alternate Nut Butter)	1 lb. 12 oz.	3 1/8 cups
Non-Stick Spray	As Needed	

Directions**

- 1. Preheat oven to 350°F, convection.
- 2. Spray a sheet pan with non-stick spray.
- **3.** Spread the waffles on the pan in a single layer.
- **4.** Bake at 350°F for 8 minutes. The waffle should be brown and toasty.
- **5.** Keep warm until served.
- **6.** Serve 2 *Eggo® Eggoji™* waffles with 2 tbsp. peanut butter and 2 tbsp. jelly on the side.

	ltem#	Distributor #	Product Description	Case
Ī	38000-24698		Eggo® Eggoji™Waffles Made With 16g Whole Grain	144ct.

^{*}Ingredient weight and measure quantities may differ by brand or flavor. Please refer to your ingredient nutrition labels for specific weights and measures.

^{**}Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate.



This recipe meets



grain



meat/meat alternate

PB&J ള്ളാണ് Waffle Sandwich

SERVING SIZE: 1 sandwich | **YIELDS:** 100 sandwiches

Ingredients*	Weight	Measure
Eggo® Eggoji Waffles Made With 16g Whole Grain		200 ea.
Jelly, Grape (or Preferred Flavor)	9 lbs.	12.5 cups
Peanut Butter, Smooth (or Alternate Nut Butter)	7 lbs.	12.5 cups
Non-Stick Spray	As Needed	

Directions**

- Preheat oven to 350°F, convection.
- 2. Spray a sheet pan with non-stick spray.
- 3. Spread the waffles on the pan in a single layer.
- 4. Bake at 350°F for 8 minutes. The waffle should be brown and toasty.
- 5. Keep warm until served.
- Serve 2 Eggo® Eggoji™ waffles with 2 tbsp. peanut butter and 2 tbsp. jelly on the side.

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38000-24698		<i>Eggo® Eggoji</i> ™ Waffles Made With 16g Whole Grain	144ct.

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