



SNICKERDOODLE HUMMUS

SERVINGS: 37 PORTIONS CALORIES: 135.3 KCAL

Put a spin on classic hummus by adding cinnamon, syrup, and chocolate chips to create a delicious snickerdoodle hummus! Serve this dip alongside your favorite fruit or crackers for a delicious side dish!

INGREDIENTS

6 pounds 12 ounces Beans,
garbanzo, low-sodium, canned
1-3/4 teaspoon Cinnamon, ground
1-3/8 teaspoon Vanilla extract
1-3/4 cup Syrup, bulk Mrs.Butter-
worths
1 tablespoon Almond extract,
imitation
1 cup Mini semisweet chocolate
chips

INSTRUCTIONS

1. Open one #10 can of garbanzo beans. Drain and rinse under running cold water.
2. Add garbanzo beans to a robot coup. Add cinnamon, vanilla, and maple. Puree until smooth.
3. Cover,date,and refrigerate to chill.
4. Add chocolate chips to the robot coup and rough chop till roughly fine. Do not over chop! This will add color to your dough and give you that chocolate chip look.
5. Using a #20 scoop,portion into 2oz clear cups. Cover and hold cold.

RECIPE NOTES

CCP: Hold for cold service at 41° F or lower.

CCP: Cool to 41° F or lower within 4 hours.

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Crediting: 1/4 cup vegetable/legume

NUTRITION FACTS PER SERVING (1PORTION)

Calories: 135.3 kcal | Fat: 2.7 g | Saturated fat: 0.8 g | Sodium: 127.3 mg | Carbohydrates: 24.6 g | Fiber: 3.7 g | Sugar: 13.5 g | Protein: 3.6 g | Calcium: 165 %

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.