



Cinnamon Sugar Topping

| K-306-00 | Yield | Nutrition Facts |
|--------------------------------|---------------------|---------------------|
| Desserts (Sauces and Toppings) | 100 Portions | Calories 31 |
| G4G Color Code | Each Portion | Carbohydrates 8 g |
| Green | 1 tbsp (⅓ oz) | Sugars* 8 g |
| Sodium Code | Pan Size and Number | Protein 0 g |
| | Tan Size and Namber | Fat 0 g |
| Low | | Saturated Fat 0.0 g |
| | | Sodium 0 mg |
| | | Calcium 3 mg |
| | | Fiber 0.2 g |

Ingredients

| Item | Measure | Weight | Approx issue |
|-------------------|---------|------------|--------------|
| SUGAR, GRANULATED | 1 qt | 1 lb 12 oz | |
| CINNAMON, GROUND | ¼ cup | 1 oz | |

Directions

- 1. In a mixing bowl, whisk together sugar and cinnamon.
- 2. Use as directed in recipe.

Recipe Notes

- 1. This recipe at 100 portions makes approximately 1 qt (1 lb 13 oz) of cinnamon sugar.
- 2. Cinnamon sugar may be used to coat doughnuts, pastries and muffins.
- ${\tt 3. * Sugars \ represents \ the \ total \ grams \ of \ sugar \ in \ the \ recipe, \ naturally \ occurring \ and \ added \ sugar \ combined.}$

1 of 1 11/29/2020, 4:03 PM