

# PEACHES-N-CREAM WAFFLE DUNKERS

## Serving Size: 50

1 Serving (½ cup Peaches-n-Cream and 2 waffle sticks) meets 1 Dairy M/MA,  
1.5 Grain, ½ cup Fruit

## Preparation:

1. To make Peaches-n-Cream: In a food processor or mixer, whip cream cheese, add yogurt and diced, drained peaches. Whip until smooth. Refrigerate until ready to use.
2. Preheat oven.
3. Place waffle sticks on parchment lined sheet pan. Coat sticks on both sides with release spray.
4. Dust both sides with cinnamon sugar (50% granulated sugar/50% ground cinnamon). Alternatively, place waffle stick in a large bowl, spray with pan release and toss with cinnamon sugar.
5. Toast 7 min. at 350 °F (conventional) or 5 min. at 325 °F (convection).
6. For service: Using a #8 disher, serve a heaping ½ cup of cold Peaches-n-Cream topping with a ¼ cup (2 oz. slotted spoodle) with 2 hot waffle sticks.

## Ingredients:

- 200 oz. vanilla yogurt
- 100 oz. peaches, canned, drained
- 3 lbs. 2 oz. cream cheese, softened
- 100 waffle sticks
- Pan-release spray to coat
- 16 oz. cinnamon sugar



AMERICAN DAIRY  
ASSOCIATION NORTH  
EAST

Recipe courtesy of:

