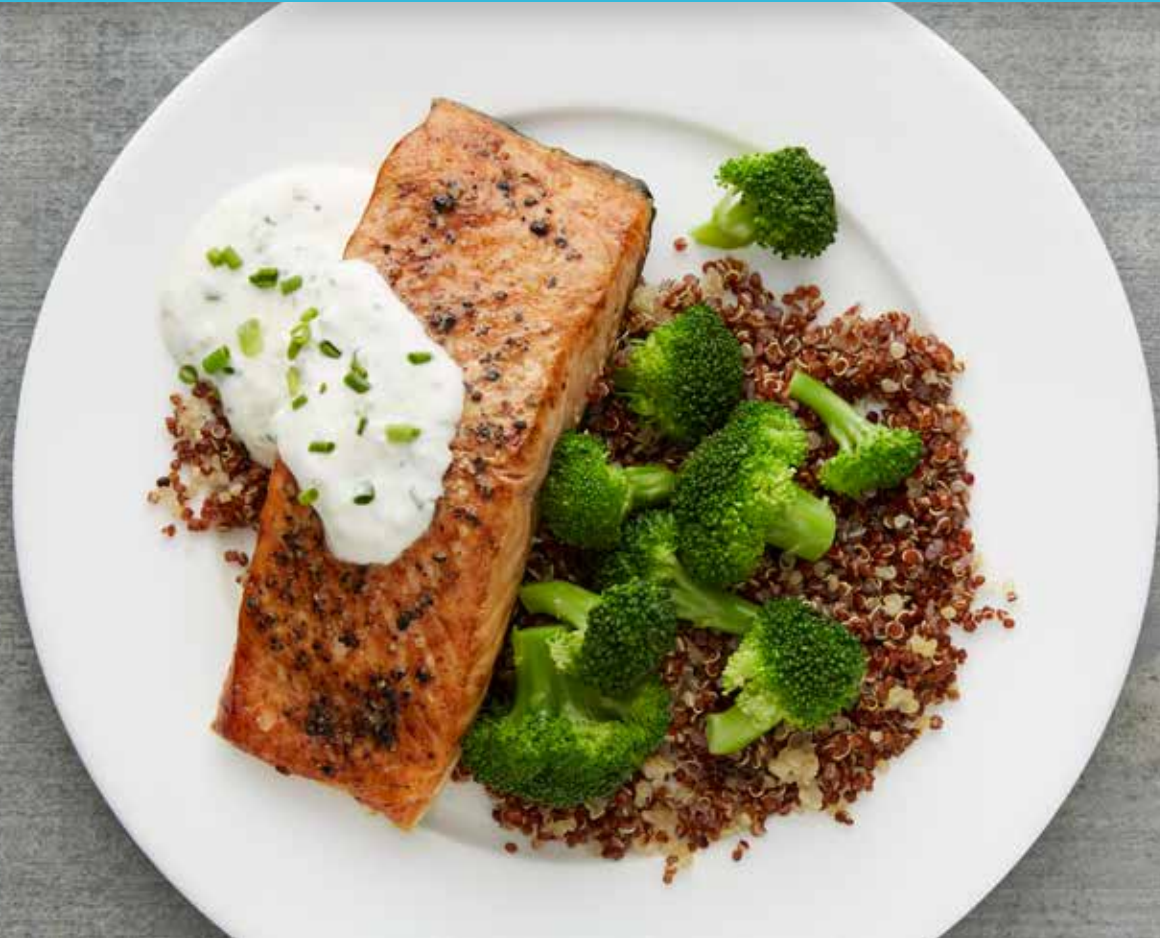




yogurt recipe *collection*

Greek Yogurt Horseradish Sauce

Servings: 44 (1 serving = 1 oz)



INGREDIENTS

	WEIGHT	MEASURE
Yoplait® Greek Nonfat Plain Yogurt (38414)	2 lb	4 cups
Horseradish, fresh, grated	6 oz	3/4 cup
Chives, fresh, finely chopped	1.5 oz	3/4 cup
Mustard, whole grain	1.5 oz	3 Tbsp
Salt, Kosher		2 tsp
Juice, lemon		2 tsp
Cream, heavy, whipped	4 oz	2 cups

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 oz Calories:25; Calories from Fat:10; Total Fat:1g; Saturated Fat:1/2g; Trans Fat:0g; Cholesterol:0mg; Sodium:140mg; Total Carbohydrate:2g; Dietary Fiber:0g; Sugars:0g; Protein:2g; **% Daily Value*:** Vitamin A:0%; Vitamin C:2%; Calcium:0%; Iron:0%; **Exchanges:**0 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 1/2 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 0 Fat; **Carbohydrate Choices:** 0

*Percent Daily Values are based on a 2,000 calorie diet.

METHOD

1. Stir together all ingredients except cream in large mixing bowl.
2. Fold in cream.
3. Serve immediately or hold under refrigeration until ready to serve.

TIP

Serve as a spread for a roast beef sandwich, or as a condiment for steak or roasted vegetables.

CCP: Keep Yoplait® Greek 100 Yogurt refrigerated <40°F until ready to prepare. Refrigerate unused Greek Yogurt Horseradish Sauce <40°F. Discard any unused Greek Yogurt Horseradish Sauce after 2 days.

Gluten-Free Swiss Yogurt Oatmeal

Servings: 21 (1 serving = 1 - #10 scoop)



INGREDIENTS

	WEIGHT	MEASURE
Yoplait® Nonfat Plain Yogurt (00438)	2 lb	1 tub
Juice, apple	1 lb 1.5 oz	2 cups
Sugar, brown, firmly packed	3.75 oz	1/2 cup
Cinnamon, ground		2 tsp
Apples, cored and grated	2 lb	4 1/2 cups
Oats, rolled, regular, gluten-free	11.5 oz	4 cups
Apricots, dried, grated	5 oz	1 cup

METHOD

1. Add yogurt, apple juice, brown sugar and cinnamon together in a large mixing bowl; mix until well blended.
2. Fold grated apples into yogurt mixture.
3. Add oatmeal and apricots; mix well.
4. Refrigerate several hours or overnight.
5. Serve chilled.

CCP: Keep Yoplait® Yogurt refrigerated, <40°F until ready to prepare. Refrigerate unused Swiss Yogurt Oatmeal <40°F. Discard any unused Swiss Yogurt Oatmeal after 2 days.

TIP

Serve with fresh berries and an additional dollop of yogurt.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 - #10 scoop Calories:160; Calories from Fat:10; Total Fat:1g; Saturated Fat:0g; Trans Fat:0g; Cholesterol:0mg; Sodium:35mg; Total Carbohydrate:33g; Dietary Fiber:3g; Sugars:18g; Protein:4g; **% Daily Value***: Vitamin A:8%; Vitamin C:4%; Calcium:8%; Iron:6%; **Exchanges:** 1 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 0 Fat; **Carbohydrate Choices:** 2

*Percent Daily Values are based on a 2,000 calorie diet.

Greek Yogurt Lemon Cheesecake Squares

Servings: 32 (1 serving = 2 x 3 inch)



INGREDIENTS - CRUST

	WEIGHT	MEASURE
Gold Medal™ ZT Yellow Cake Mix 5 lb (11152)	5 lbs	1 box
Butter, unsalted, softened	1 lb	2 cups

INGREDIENTS - FILLING

	WEIGHT	MEASURE
Yoplait® Greek Nonfat Plain Yogurt (38414)	2 lb	4 cups
Milk, sweetened condensed, 14 oz can	2 lb 9 oz	3 cans
Juice, lemon	6 oz	3/4 cup

INGREDIENTS - GARNISH

	WEIGHT	MEASURE
Whipped topping, prepared	2 lbs	16 cups
Lemon, fresh, half-moon slices	8 oz	32 half slices

METHOD - CRUST

1. Mix cake mix and butter on low speed in a 10 qt mixer bowl with a paddle attachment. Blend together until butter is incorporated and mix starts to look like streusel about 2-3 minutes.
2. Scale 2 lbs. of prepared crust mixture into a well sprayed half sheet pan. Firmly press down crust mixture evenly into bottom of half sheet pan.

*Refrigerate the remaining crust mixture in a covered container for later use.

BAKE

Convection Oven*	325°F	7-10 minutes
Standard/Reel Oven	375°F	10-14 minutes

* Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking. Remove from oven and let crust cool before adding filling.

METHOD - FILLING

1. Whisk filling ingredients in a medium mixing bowl.
2. Pour filling onto cooled crust and spread evenly across half the sheet pan.

BAKE

Convection Oven*	325°F	16-19 minutes
Standard/Reel Oven	375°F	18-23 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 8 minutes of baking.

METHOD - FILLING CONT.

3. Remove from oven and cool slightly, then refrigerate until fully chilled.
4. Refrigerate for at least 4 hours and serve immediately or hold under refrigeration until ready to serve.
5. Garnish each serving with 1 oz. of prepared whipped topping and 1 half-moon slice of fresh lemon.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 2 x 3 inch Calories:620; Calories from Fat:250; Total Fat:28g; Saturated Fat:18g; Trans Fat:1/2g; Cholesterol:90mg; Sodium:610mg; Total Carbohydrate:80g; Dietary Fiber:1g; Sugars:54g; Protein:11g; **% Daily Value*:** Vitamin A:10%; Vitamin C:4%; Calcium:20%; Iron:8%; **Exchanges:** 1 Starch; 0 Fruit; 4 Other Carbohydrate; 1/2 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 1/2 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 5 1/2 Fat; **Carbohydrate Choices:** 5

*Percent Daily Values are based on a 2,000 calorie diet.

CCP: Keep Yogurt refrigerated <40°F until ready to prepare.
Refrigerate unused Greek Yogurt Lemon Cheesecake Squares <40°F.
Discard any unused Greek Yogurt Lemon Cheesecake Squares after 2 days

Yogurt Chocolate Chip Coffee Cake

Servings: 20



INGREDIENTS

	WEIGHT	MEASURE
Gold Medal™ ZT Cinnamon Streusel Coffee Cake (11430)	2 lb 8 oz	1/2 box
Yoplait® Lowfat Vanilla Yogurt (00439)	2 lb	4 cups
Chocolate Chips, semisweet	12 oz	2 cups
Gold Medal™ ZT Cinnamon Streusel Topping Mix (11431)	1 lb 11 oz	5 cups

METHOD

1. Place coffee cake mix, yogurt and chocolate chips to large mixing bowl; stir until thoroughly blended.
2. Deposit approximately 1 lb 5 oz of batter into each of 2 greased and floured 9-inch tube pans.
3. Top each pan evenly with approximately 1 1/4 cups streusel topping.
4. Divide remaining batter and pour half over streusel topping in each pan; spread evenly to cover.
5. Portion remaining streusel and sprinkle half over batter in each pan.
6. Bake as directed below or until toothpick inserted in center comes out clean.

BAKE

Convection Oven* 325°F 42-47 minutes
Standard Oven 375°F 48-53 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 21 minutes of baking.

1. Cool 30 minutes; remove from pan, placing it streusel side up

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 serving Calories:520; Calories from Fat:170; Total Fat:19g; Saturated Fat:10g; Trans Fat:0g; Cholesterol:15mg; Sodium:430mg; Total Carbohydrate:83g; Dietary Fiber:2g; Sugars:9g; Protein:5g; **% Daily Value*:** Vitamin A:0%; Vitamin C:0%; Calcium:0%; Iron:2%; **Exchanges:** 1 1/2 Starch; 0 Fruit; 4 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat;

Carbohydrate Choices: 5 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

Greek Yogurt Key Lime Pie Bars

Servings: 32



INGREDIENTS - CRUST

	WEIGHT	MEASURE
Gold Medal™ ZT Yellow Cake Mix (11152)	5 lb	1 box
Butter, unsalted, softened	1 lb	2 cups

INGREDIENTS - FILLING

	WEIGHT	MEASURE
Yoplait® Parfait Pro® Greek Honey Vanilla Yogurt (41167)	1 lb 9 oz	3 cups
Milk, Sweetened Condensed, low-fat, 14 oz can	2 lb 9 oz	3 cans
Juice, Key Lime, or Lime	6 oz	3/4 cup

INGREDIENTS - GARNISH

	WEIGHT	MEASURE
Whipped Topping, low-fat, prepared	5 lb	1 box
Lime, fresh, zest	1 lb	3 each

METHOD - CRUST

1. Mix cake mix and butter on low speed in a 10 qt. mixer bowl with a paddle attachment. Blend together for 3 minutes or until butter is incorporated and mix starts to look like streusel.
 2. Scale 2 lbs. of prepared crust mixture into a well sprayed half sheet pan. Firmly press down crust mixture evenly into bottom of half sheet pan.
- *Refrigerate the remaining crust mixture in a covered container for later use.

BAKE

Convection Oven 325°F 7-10 minutes
Standard/Reel Oven 375°F 10-14 minutes
Remove from oven and let crust cool before adding filling.

TIP

For clean cut, even looking sides, use a pan extender on top of the crust before adding the filling.

METHOD - CRUST FILLING

1. Combine filling ingredients in a medium stainless mixing bowl.
2. Whisk ingredients together until well blended.
3. Pour entire amount of filling onto cooled crust and spread evenly across the half sheet pan.
4. Refrigerate overnight or chill for at least 4 hours until filling is set.
5. Garnish each serving with 1 oz. of prepared whipped topping and 1/8 tsp. of fresh lime zest.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 serving Calories:560; Calories from Fat:200; Total Fat:22g; Saturated Fat:13g; Trans Fat:1g; Cholesterol:55mg; Sodium:540mg; Total Carbohydrate:81g; Dietary Fiber:0g; Sugars:25g; Protein:8g; **% Daily Value*:** Vitamin A:10%; Vitamin C:2%; Calcium:20%; Iron:8%; **Exchanges:** 1 1/2 Starch; 0 Fruit; 3 1/2 Other Carbohydrate; 0 Skim Milk; 1/2 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat; **Carbohydrate Choices:** 5 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

Yoplait® ParfaitPro® Strawberry Yogurt Pie

Servings: 16



INGREDIENTS - CRUST

	WEIGHT	MEASURE
Cookie crumbs, chocolate	1 lb 2 oz	4 cups
Butter, unsalted, melted	6 oz	3/4 cup
Sugar, granulated	1 oz	2 Tbsp

INGREDIENTS - FILLING

	WEIGHT	MEASURE
Gelatin, plain, powdered		3 tsp
Butter, unsalted, melted	2 oz	1/4 cup
Yoplait® ParfaitPro® Low Fat Strawberry Yogurt (16631)	4 lb	1 pouch

METHOD - FILLING

1. Dissolve gelatin into cold water in small cup.
2. Heat one half of the yogurt in medium saucepan over low heat to rolling simmer, approximately 4-5 minutes, stirring constantly. Remove from heat.
3. Add gelatin mixture into hot yogurt, and mix until smooth. Add the remaining cold yogurt, and mix until smooth.
4. Deposit 2 lb of the filling into each cooled pie shell.
5. Chill until firm, 2-3 hours, or covered overnight in refrigerator.
6. Garnish with fresh fruit of your choice.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 Serving Calories:340; Calories from Fat:160; Total Fat:17g; Saturated Fat:13g; Trans Fat:0g; Cholesterol:25mg; Sodium:160mg; Total Carbohydrate:42g; Dietary Fiber:1g; Sugars:29g; Protein:5g; **% Daily Value*:** Vitamin A:15%; Vitamin C:0%; Calcium:10%; Iron:2%; **Exchanges:** 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 1/2 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 Fat; **Carbohydrate Choices:** 3

*Percent Daily Values are based on a 2,000 calorie diet.

METHOD - CRUST

1. Mix cookie crumbs, butter and sugar in mixing bowl until well blended.
2. Divide crust mixture into equal halves, approximately 12 oz each.
3. Press evenly in bottom and up sides of 2 greased 9-inch pie pans.

BAKE

Convection Oven* 325°F 5-7 minutes

Standard Oven 375°F 6-8 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.



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