

HOMEMADE!

We make all of our breakfast and preschool snack baked items from scratch. We've made one staff person our master baker! We use many of the Boot Camp recipes and some of our master baker's home recipes.

IMPLEMENTATION

We make them healthier by adding high fiber, nutrient dense fruits/veggies, reducing the sugar by one half (in most cases) and substituting whole wheat pastry flour for at least 51% by weight of the white flour. For recipes calling for oatmeal we always use the whole old fashion oats and we add extra for the additional nutrients and fiber.



LESSONS LEARNED

We plan ahead and bake more than one day's supply and freeze the rest for later use. This helps us to be more efficient with our time. We measure/weigh all the dry items the day before so that when we get started almost everything is ready to go. Healthy, fresh and delicious!