

# **Pumpkin Spice Cinnamon Roll Parfait**

16 servings

1 parfait = 2 oz Equivalent Grain, 1 Meat Alternative

### **PREP**

Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough (11111) - 16 each

#### **ASSEMBLY**

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632) - (4 lb) 1 bag Pumpkin puree, canned - (14 oz) 1 ½ cups Pumpkin pie spice - 1 Tbsp Sugar-free caramel coffee syrup - 1 Tbsp

#### **PREP**

- 1. Bake cinnamon rolls according to package instructions.
- 2. Allow to cool, then cut each roll into 8 pieces.

# **ASSEMBLY**

- 1. Stir together yogurt, pumpkin puree, pumpkin pie spice and coffee syrup in a large bowl.
- 2. Deposit 1 #20 scoop of yogurt mixture into a 9 oz parfait cup.
- 3. Add 4 pieces of cinnamon rolls and 1 additional #20 scoop of yogurt mixture on top.
- 4. Place 4 more pieces of cinnamon rolls; cover and refrigerate for service.

#### TIPS

- Top with a dollop of whipped cream and seasonal sprinkles if desired.
- Pre-bake cinnamon rolls a day ahead to save time.

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# **Pumpkin Spice Scones**

64 servings 1 scone = 2 oz Equivalent Grain

Water - (2 lb 8 oz) 5 cups

Pumpkin puree, canned - (1 lb 3 oz) 2 cups

Pumpkin pie spice mix - 3 Tbsp

Gold Medal™ Whole Grain Variety Muffin Mix (31529) (5 lb) 1 box

- 1. Whisk together water, pumpkin puree and pumpkin spice mix in a large bowl.
- 2. Add muffin mix and whisk until well blended. DO NOT overmix.
- 3. Deposit #16 scoop of batter on parchment-lined sheet pan in a 4x6 configuration.
- 4. Bake as directed and allow to cool on pan before removing.

# **BAKE**

Convection Oven\* | 350°F | 10-12 minutes Standard Oven | 400°F | 11-13 minutes \*Rotate pans baked in Convection Oven one-half turn (180°) after 5 minutes of baking.

#### TIP

 Drizzle cooled scones with Gold Medal Ready-to-Spread Vanilla Crème Icing (11216) if desired.



# **Caramel Apple Pie Dip**

32 – 2 oz servings

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632) - (4 lb) 1 bag Apple pie spice - 1 Tbsp Sugar-free caramel coffee syrup - 1 Tbsp

- 1. Stir together yogurt, apple pie spice and coffee syrup in a large bowl.
- 2. Store in a sealed container in the refrigerator for up to 3 days.

# TIP

• Serve with sliced apples or carrot sticks as desired.

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