Gage Oh My Peanut Butter Pie

Complete with pie filling and chocolate tidbits for topping, Oh My Peanut Butter Pie is a restaurant quality dessert that counts towards your protein requirements.





Basic Recipe

- 1 #10 can Gage Oh My Peanut Butter Pie
- 4 qts Cold Water
- 1 #10 can Peanut Butter (108 oz)
- 1. Mix contents of can and water with wire whip for 1 minute on slow speed. Scrape container. Mix at high speed for five minutes
- 2. Add 1 #10 can of Peanut Butter and mix at slow speed until Peanut Butter is well blended into mixture (3 5 minutes)
- 3. Spread mixture into 2 18 x 26" sheet pans (we suggest that a Graham Crust be first pressed into the pans).
- 4. Sprinkle Chocolate Tidbits (in can) over both pans (or melt chocolate and drizzle over pans).
- 5. Chill for 2-3 hours.

Yield: 108 - 3x3 inch squares Note: 648 Servings per Case

Note: make 6 cuts on the 18" side and 9 cuts on the 26" side of the pans to yield 108 servings.

Meal Components Met Per Serving:

1 oz Meat Alternate

Nutrition Facts				Oh My Peanut Butter Pie, As Packaged		As Prepared with Water and Peanut Butter	
Serving Size				(26g)		~3" x 3"square (2.75 oz) (76g)	
Servings Per Container 108				108		(2.70	108
Amount Per Ser	ving						
Calories				120		210	
Calories from Fat				45		130	
				% Daily Value*		% Daily Value*	
Total Fat				5g	8%	14g	22%
Saturated Fat				4.5g	23%	6g	30%
Trans Fat				0g		0g	
Cholesterol				0mg	0%	0mg	0%
Sodium				15mg	1%	110mg	5%
Total Carbohydrate				19g	6%	19g	6%
Dietary Fiber				0g	0%	1g	4%
Sugars				16g		14g	
Protein				1g		6g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:				Vitamin A	0%		0%
				Vitamin C	0%		0%
Total Fat	Calories: Less than	2,000 65g	2,500 80g	Calcium	2%		2%
Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than	20g 300mg 2,400mg 300g 25g	25g 300 mg 2,400mg 375g 30g	Iron	0%		2%



Ordering Information:

Item Code: G0963 Pack Size: 6 / #10 cans Servings per Case: 648