Gage Graham Cracker Cruzt and Topping

Gage Graham Cracker Crust and Topping is a convenient, work-free way to make graham cracker crusts for your Frosty Crèmes, cheesecakes, custards, and more.





Basic Recipe

- 1 #10 can Gage Graham Cracker Crust
- 1. Pour 1 can Graham Cracker Crumb Mix onto 18x26 inch sheet pan.
- 2. Spread mixture evenly over interior of pan.
- 3. Press mixture firmly into place with an empty pan of same size.
- 4. Bake pie crust approximately 4 minutes at 350°F.
- 5. Allow to cool.

Excellent for garnishing Pies and Cakes, Puddings, Filling for Coffee Rolls, or anywhere a rich graham cracker flavor is desired.

Yield: Dependent on serving size.

Note: Each can yields 58.5 Bread Equivalents. Each case yields 351 Bread Equivalents.

Meal Components Met Per Serving:

Bread Equivalents: 58.5 Breads per can or 117 1/2 Breads per can

| menu solutions | |
|----------------|---|
| | |
| | • |
| | |
| | |

Nutrition Facts Graham Cracke Crumb Mix, As Graham Cracker As Prepared as 1/2 Bread Serving Packaged Serving Size (28g)(16g) Servings Per Container 117 117 Amount Per Serving Calories 140 80 Calories from Fat 70 40 % Daily Value* % Daily Value* **Total Fat** 8g 12% 4g 6% Saturated Fat 3g 15% 1.5g 8% Trans Fat 0g 0g Cholesterol 0mg 0% 0mg 0% Sodium 210mg 9% 115mg 5% **Total Carbohydrate** 6% 10g 18g 3% Dietary Fiber 1g 4% 0g 0% Sugars 8g 4g Protein 1g 1g Percent Daily Values are based on a 2,000 calorie Vitamin A 0% 0% diet. Your daily values may be higher or lower depending on your calorie needs Vitamin C 0% 0% Calories: 2,000 2.500 Calcium 0% 0% Total Fat Less than 80g 65g Saturated Fat Less than 25g 300 mg 4% Iron 2% Cholesterol Less than 2,400mg Sodium Less than 2,400mg 375g 300g Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Ordering Information: Item Code: G0940 Pack Size: 6 / #10 cans

Servings per Case: 702 when using 1/2 Bread equivalent