



Grain-Based Desserts

Grain-based desserts **do not credit** on the Food Program. With these foods, you do not have to look at ingredient lists, product formulation statements, or recipes. These foods do not credit, even if they are whole grain-rich. Listed below some common grain-based desserts.

- Brownies
- Cakes, including coffee cake and cupcakes
- Cereal bars, breakfast bars, and granola bars
- Cookies, including vanilla wafers
- Doughnuts, any kind
- Fig rolls/bars/cookies and other fruit-filled rolls/bars/cookies
- Gingerbread
- Ice cream cones
- Marshmallow cereal treats
- Pie crusts of dessert pies, cobblers, and fruit turnovers
- Sweet bread puddings
- Sweet biscotti, such as those made with fruits, chocolate, icing, etc.
- Sweet croissants, such as chocolate-filled
- Sweet pita chips, such as cinnamon-sugar flavored
- Sweet rice puddings
- Sweet scones, such as those made with fruits, icing, etc.
- Sweet rolls, such as cinnamon rolls
- Toaster pastries

For more information, go to <https://fns-prod.azureedge.us/sites/default/files/resource-files/CACFPWorksheetGrainBasedDesserts.pdf>

Enrolling a Previously Enrolled Child

Occasionally, a child that has been withdrawn from KidKare returns to your care. When this happens, the child must be reactivated.

If you try to enter the child's information in KidKare as a new child, you will receive a message that the child was previously enrolled, and you are instructed to contact your sponsor.

Ryan Johnson was previously enrolled. Please contact your Sponsor to reactivate the child.

Call or email ACA with the name of the child you are reactivating, and the date the child is restarting in your care. We will move the child's information from the withdrawn section of KidKare to the pending section. Once the information is in the pending section, you may print the enrollment form for the parent to sign and date.

If corrections are needed, the parent can make them on the form and initial the changes. Send the completed enrollment form to ACA before the end of the month.

Pumpkin Applesauce

- 6 1/4 cups unsweetened applesauce
- 1 (15 oz) can pumpkin puree
- 1 tsp. vanilla extract
- 1 tsp. ground cinnamon or more to taste
- 1 tsp. ground pumpkin spice
- 12 graham crackers (14 grams each cracker)



Place applesauce, pumpkin, vanilla, pumpkin spice and cinnamon in a large bowl. Mix until all is well combined. Scoop 2/3 cup of mixture into a bowl and serve with 1 graham cracker for a complete snack.

Yield: 12 servings (2/3 cup applesauce mixture per serving)

Crediting Information: Each serving provides serving of fruit (1/2 cup) and grain (1/2 oz eq) at snack for children 3-5 years.

Credit: <https://www.cacfp.org/2023/01/11/pumpkin-applesauce/>

HAPPY HALLOWEEN!

