

refreshing!
CREAMY

delicious!

yum!



K-12 RECIPE COLLECTION

CREAMY

yum!

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YoGo Coolers are a **coffee shop-inspired twist** on yogurt and milk smoothies. These **on-trend** cooler recipes bring coffee shop-style to your school meal program in just three easy steps with **Yoplait® ParfaitPro®** yogurt.

MADE WITH



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MOCHA COFFEE COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

Tip

Serve over ice for a refreshing twist!

INGREDIENTS

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)

Milk, fat-free skim

Chocolate-flavored coffee syrup, sugar-free

Coffee, instant powder, decaf or regular

WEIGHT MEASURE

64 oz 1 pouch (8 cups)

128 oz 1 gallon (16 cups)

16 oz 2 cups

½ cup

DIRECTIONS

1. **PLACE** yogurt, about 4 cups of milk, syrup and coffee powder in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
2. **DIVIDE** evenly between 16 serving cups and cover.
3. **SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.



CINNAMON SWIRL COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

Tip
 Make it a Coffee Cooler!
 Whisk in 2½ Tbsp instant coffee with the syrup



INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Milk, fat-free skim	128 oz	1 gallon (16 cups)
Caramel-flavored coffee syrup, sugar-free	16 oz	2 cups
Cinnamon, ground		4 tsp
FINISHING		
Cinnamon candies, small red (<i>optional</i>)	2 oz	¼ cup

DIRECTIONS

- PLACE** yogurt, about 4 cups of milk, syrup and cinnamon in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
- DIVIDE** evenly between 16 serving cups. Divide cinnamon candies evenly between coolers, if desired, and cover.
- SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

TIP: Gently stir the surface to create a swirl pattern and cover.

Perfect pairing
 Serve with an apple and whole grain biscotti (recipe on page 21)



CHOCOLATE CHIP COOKIE COOLER

YIELD: 16 EACH, 13½ OZ PORTIONS

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Milk, fat-free skim	128 oz	1 gallon (16 cups)
Cookie-flavored coffee syrup, sugar-free	16 oz	2 cups
Semi-sweet chocolate chips	8 oz	1 cup

DIRECTIONS

- PLACE** yogurt, about 4 cups of milk and syrup in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
- DIVIDE** cooler evenly between 16 serving cups; add 1 Tbsp chocolate chips to each cup and cover.
- SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

S'MORES COFFEE COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

Tip
 Serve with Golden
 Grahams™ cereal
 for the full S'mores
 experience



INGREDIENTS

- Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)
- Milk, fat-free skim
- Chocolate-flavored coffee syrup, sugar-free
- Caramel-flavored coffee syrup, sugar-free
- Coffee, instant powder, decaf or regular

WEIGHT MEASURE

- 64 oz 1 pouch (8 cups)
- 128 oz 1 gallon (16 cups)
- 12 oz 1½ cups
- 4 oz ½ cup
- ½ cup

FINISHING

- Marshmallows, mini (optional) 1½ oz 1 cup

DIRECTIONS

- PLACE** yogurt, about 4 cups of milk, syrups and coffee powder in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
- DIVIDE** evenly between 16 serving cups, add 5 marshmallows per cup and cover.
- SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

PEACH COOLER

YIELD: 16 EACH, 14 OZ PORTIONS

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Milk, fat-free skim	128 oz	1 gallon (16 cups)
Peach-flavored coffee syrup, sugar-free	16 oz	2 cups
Peaches, frozen, fresh or canned, diced	16 oz	2 cups

DIRECTIONS

- PLACE** yogurt, about 4 cups of milk and syrup in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
- PLACE** 1/8 cup (#30 scoop) of diced peaches in the bottom of 16 serving cups. Divide peach cooler evenly between serving cups and cover.
- SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

TIP: Use a commodity fruit!

MEAL PATTERN CONTRIBUTION: 1 MEAT ALTERNATE, 1 CUP FLUID MILK

Recipe twist
 Use Yoplait® ParfaitPro®
 Strawberry (16631)
 for a Strawberry
 Peach Cooler



Perfect
pairing

Serve with a clementine
& Pillsbury™ Chocolate
Filled Crescent



HAZELNUT COFFEE COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

INGREDIENTS

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)

Milk, fat-free skim

Hazelnut-flavored coffee syrup, sugar-free

Coffee, instant powder, decaf or regular

WEIGHT MEASURE

64 oz 1 pouch (8 cups)

128 oz 1 gallon (16 cups)

16 oz 2 cups

½ cup

DIRECTIONS

1. **PLACE** yogurt, about 4 cups of milk, syrup and coffee powder in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
2. **DIVIDE** evenly between 16 serving cups and cover.
3. **SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

CARAMEL COFFEE COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

Recipe twist

Add 1 tsp caramel to the bottom of each cup for a Double Caramel Cooler

INGREDIENTS

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)

Milk, fat-free skim

Caramel-flavored coffee syrup, sugar-free

Coffee, instant powder, decaf or regular

WEIGHT MEASURE

64 oz 1 pouch (8 cups)

128 oz 1 gallon (16 cups)

16 oz 2 cups

2½ Tbsp

DIRECTIONS

1. **PLACE** yogurt, about 4 cups of milk, syrup and coffee powder in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
2. **DIVIDE** evenly between 16 serving cups and cover.
3. **SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.



RASPBERRY CHOCOLATE COFFEE COOLER

YIELD: 16 EACH, 13 OZ PORTIONS

Recipe twist

Use all raspberry-flavored coffee syrup and Yoplait® ParfaitPro® Strawberry (16631) for a Double Berry Cooler

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Milk, fat-free skim	128 oz	1 gallon (16 cups)
Chocolate-flavored coffee syrup, sugar-free	12 oz	1½ cups
Raspberry-flavored coffee syrup, sugar-free	4 oz	½ cup
Coffee, instant powder, decaf or regular		2½ Tbsp
FINISHING		
Raspberries, frozen or fresh (<i>optional</i>)	10 oz	2 cups

DIRECTIONS

- PLACE** yogurt, about 4 cups of milk, syrups and coffee in a 2 gallon or larger container. Whisk until completely smooth. Whisk in remaining milk.
- PLACE** ½ cup (#30 scoop) of raspberries in the bottom of 16 serving cups. Divide cooler evenly between serving cups and cover.
- SERVE** immediately or hold under refrigeration until ready to serve. Serve product within 72 hours of preparation.

MEAL PATTERN CONTRIBUTION: 1 MEAT ALTERNATE, 1 CUP FLUID MILK

NUTRITION, TIPS & IDEAS

YOGO COOLER BASE PER 13 OZ SERVING

Calories	180
Calories from Fat	10
Total Fat	1g
Saturated Fat	0.5g
Trans Fat	0g
Sodium	150mg
Total Carbs	32g
Dietary Fiber	0g
Protein	11g
Sugar	26g

CUSTOMIZE IT! INSTANT COFFEE USED PER 16 SERVINGS

Coffeeless	None
Medium	2½ Tbsp
Bold	½ cup

ALLERGENS

Contains: Milk

SERVE ON YOUR REIMBURSABLE MENU!*

PER 13 OZ SERVING

1 cup fluid milk

1 meat alternate

When made with **8 oz skim milk** and **4 oz of Yoplait® ParfaitPro® yogurt**, these yogurt and milk smoothies provide **11g of protein**, 20% of the Daily Value based on a 2,000 calorie diet.

*These recipes do not meet the requirements of a beverage under Smart Snacks standards.

WHAT'S IN A NAME?

Many coffee shops and cafés use **fun names** to keep their menus exciting. **Get inspired** by some of our ideas below!

MOCHA: *YoCocoa, Choco-latte*

CARAMEL: *Crème Brûlée, Caramel Delish!*

HAZELNUT: *Hazel-nuts for More, Happy Hazelnut*

YOGO COOLER SERVING TIPS & TRICKS

Serve in a 16 oz cup to leave room for garnishes or ice.

Customize to your preference! Make coolers with caffeinated or decaffeinated instant coffee, or without coffee at all.

No coffee syrup on hand? Simply replace with ½ cup brown sugar.

BUTTERNUT CHOCOLATE CHIP BISCOTTI

YIELD: 64 SERVINGS, 2 PIECES EACH • 1 OZ EQUIVALENT GRAIN



INGREDIENTS

Water, cool (approx. 72°F)

Butternut squash, cooked, pureed

Gold Medal™ Whole Grain Variety Muffin Mix (31529)

Cinnamon, ground

Chocolate chips

FINISHING

Brown sugar, packed

Cinnamon

WEIGHT

2 lb

2 lb 10½ oz

5 lb

13 oz

4 oz

MEASURE

5 cups

5 cups

1 box

2 Tbsp

2 cups

½ cup

1 tsp

DIRECTIONS

- PLACE** water and butternut squash into a large mixing bowl and mix well.
- ADD** muffin mix and cinnamon. Mix using a rubber spatula until blended. **DO NOT OVERMIX.**
- FOLD** in chocolate chips.
- SPRAY** or grease 4 each ½ size long steam table pans (2½" x 20¾" x 6¾").
- SPREAD** batter evenly into the pans.
- MIX** brown sugar and cinnamon together and sprinkle evenly over loaves.
- BAKE** as directed below.

Bake	Temperature	Time
Convection Oven*	350°F	18-22 minutes
Standard Oven	400°F	22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

- COOL** loaves then cut each loaf into 32 slices for a total of 128 pieces for 64 servings. Or, stop after first bake for Butternut Chocolate Chip Bread.
- BAKE** a second time to create biscotti. Arrange slices on greased or lined sheet pans and bake at 250°F for 1½ hours or until dry and crisp. Serve 2 slices for a 1 oz equivalent grain portion.

YoGo Coolers become delicious YoGo Slushies: Prep ahead, freeze, thaw in refrigerator overnight and serve as an on-trend slushy the next day.

Replace powdered instant coffee with 16 oz of liquid coffee for a mild coffee flavor.



GET MORE FAST-CASUAL INSPIRATION

Good Times Café is a customizable café concept developed specifically to help bring irresistible fast-casual style to your K-12 meal program. Go to generalmillscf.com/good-times-cafe for ideas, tips, free downloads and more!

