



Streusel Topping

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Butter	120 gm	4.2 oz.	240 gm	8.4 oz.
All Purpose Flour	240 gm	8.4 oz.	480 gm	1.1 Lbs.
White Sugar	40 gm	1.4 oz.	80 gm	2.8 oz.
Nutmeg	0.2 gm	¼ tsp	0.4 gm	½ tsp

Method

Combine all the ingredients in a food processor and pulse until combined. The streusel topping can be made in advance and refrigerated until portioning. Use white sugar or brown sugar depending on what you regularly order in to your facility. Whole wheat or light spelt flour can be substituted for white all-purpose flour.

Nutrition Facts	
Valeur nutritive	
Per 16 Gram (16g) / par 16 Gram (16g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 60	
Fat / Lipides 2.5g	4%
Saturated / satures 1.5g	
+ Trans / trans 0g	8%
Cholesterol / Cholesterol 5mg	
Sodium / Sodium 20mg	1%
Carbohydrate / Glucides 9g	3%
Fibre / Fibres 0g	0%
Sugars / Sucres 2g	
Protein / Proteines 1g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	0%
Iron / Fer	4%