


Not Your Everyday Apples

 Cooking time: 45 minutes
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Fruit

NSLP: ½ cup Fruit

SFSP: ½ cup Fruit

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Apples, fresh (125-138 count)	4 pounds	about 12 small	8 pounds	about 24 small
Raisins or dried cranberries	3 ounces	½ cup + 1 Tablespoon	6 ounces	1 cup + 2 Tablespoons
Soft butter or margarine, melted		2 Tablespoons		¼ cup
Brown sugar		2 Tablespoons		¼ cup
Cinnamon		¾ teaspoon		1½ teaspoons



Directions

1. Preheat oven to 375°F. Wash the apples then core and cut into 6 even wedges.
2. Mix apples with raisins or dried cranberries, butter or margarine, sugar and cinnamon.
3. Place the mixture in a baking pan sprayed with pan-release spray and cover loosely with foil. For 12 servings use one 9x13 inch baking pan; for 24 servings use two 9x13 inch baking pans, or a 2-inch full-size steamtable pan.
4. Bake in the preheated 375°F oven for about 30 minutes. Remove foil and continue baking for 10–15 more minutes until apples are golden and caramelized.

CCP: Heat to 140°F or higher.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions.

Serving	Yield	Volume
½ cup	12 Servings: about 4 pounds 24 Servings: about 8 pounds	12 Servings: about 1½ quarts 24 Servings: about 3 quarts

Nutrients Per Serving					
Calories	120	Sodium	14 mg	Vitamin A	82 IU
Total Fat	1.6 g	Carbohydrate	29 g	Vitamin C	7 mg
Saturated Fat	0.3 g	Dietary Fiber	4 g	Iron	0.2 mg
Cholesterol	0 mg	Protein	0.5 g	Calcium	13 mg