

Cranberry Applesauce

 Cooking time: 30 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)	3 pounds 10 ounces	3 quarts + 2½ cups	7 pounds 4 ounces	7 quarts + 1 cup
Cranberries, fresh or frozen	6 ounces	1½ cups	12 ounces	3 cups
Water		1 cup		2 cups
Brown sugar	2.5 ounces	⅓ cup	5 ounces	⅔ cup
Lemon juice (optional)		2 Tablespoons		¼ cup
Cinnamon		½ teaspoon		1 teaspoon
Salt		¼ teaspoon		½ teaspoon



Directions

1. Peel, core, and chop apples.
2. Combine all ingredients in a large stock pot or kettle. Bring to a boil then lower heat to a simmer. Cover and continue to simmer for 20–30 minutes.
CCP: Heat to 140°F or higher.
3. Remove from heat and let cool slightly. Use a potato masher to mash mixture to desired consistency. Serve warm or cold.
CCP: Hold for hot service at 135°F or higher.
CCP: Cool completely to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.
CCP: Hold for cold service at or below 41°F.
Serve ½ cup portions.

Serving	Yield	Volume
½ cup	12 Servings: about 4 pounds 24 Servings: about 8 pounds	12 Servings: about 1 quart 1 pint 24 Servings: about 3 quarts

Nutrients Per Serving					
Calories	97	Sodium	51 mg	Vitamin A	60 IU
Total Fat	0.2 g	Carbohydrate	26 g	Vitamin C	10 mg
Saturated Fat	0 g	Dietary Fiber	2 g	Iron	0.2 mg
Cholesterol	0 mg	Protein	0.5 g	Calcium	15 mg