


# 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	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Apples, fresh (125-138 count)	16 pounds	about 48 small	32 pounds	about 96 small
Raisins or dried cranberries	12 ounces	2¼ cups	1 pound 8 ounces	1 quart + ½ cup
Soft butter or margarine, melted		½ cup		1 cup
Brown sugar		½ cup		1 cup
Cinnamon		1 Tablespoon		2 Tablespoons



## 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 into 2-inch full-size steamtable pans coated lightly with pan-release spray, and cover loosely with foil. For 48 servings use two 2-inch full-size steamtable pans, for 96 servings use four 2-inch full-size steamtable pans.
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	48 Servings: about 16 pounds 96 Servings: about 32 pounds	48 Servings: about 1½ gallons 96 Servings: about 3 gallons

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