

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	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Apples, fresh (125-138 count)	14 pounds 8 ounces	3 gallons + 2 quarts + 2 cups	29 pounds	7 gallons + 1 quart
Cranberries, fresh or frozen	1 pound 8 ounces	6 cups	3 pounds	12 cups
Water		1 quart		2 quarts
Brown sugar	10 ounces	1⅓ cup	15 ounces	2⅔ cups
Lemon juice (optional)		½ cup		1 cup
Cinnamon		2 teaspoon		1 Tablespoon + 1 teaspoon
Salt		1 teaspoon		2 teaspoons



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	48 Servings: about 16 pounds 96 Servings: about 32 pounds	48 Servings: about 1 gallon 2 quarts 96 Servings: about 3 gallons

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