

BAKED APPLE SLICES

Old Saybrook Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Apple slices, fresh		50, 2 oz pkgs		100, 2 oz pkgs	<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Method:</p> <ol style="list-style-type: none"> Open 2 oz bagged apple slices. Toss in a bowl with cinnamon. Bake at 350°F for 20 minutes, or until soft. Serve in 5.5 oz soufflé cup.
Cinnamon	4 Tbsp		8 Tbsp		
<p>Serving Size: 5.5 oz souffle cup</p> <p>Meal Pattern Contribution: ½ cup fruit</p> <p>Notes: This recipe may be used when bagged apple slices are close to their expiration date. Pre-packaged apple slices equal ½ cup raw but ¼ cup when cooked.</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

