

# BAKED APPLE WEDGES

Old Saybrook Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Apples, fresh 125-138 count, washed Cinnamon	4 Tbsp	25	8 Tbsp	50	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Wash and dry apples.</li> <li>Cut into wedges.</li> <li>Toss in a bowl with cinnamon.</li> <li>Bake at 350°F for 20 minutes, until soft.</li> <li>Serve with 4 oz spoodle into 5.5 oz soufflé cup.</li> </ol>
<p><b>Serving Size:</b> 4 oz. spoodle in 5.5 oz souffle</p> <p><b>Meal Pattern Contribution:</b> ½ cup fruit</p>					<p><b>HACCP / Serving Instructions:</b></p> <p>Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.</p>

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.

