

# 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 Tablespoons	25	8 Tablespoons	50	<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash Hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>1. Wash and Dry Apples.</li> <li>2. Cut into Wedges.</li> <li>3. Toss in bowl with Cinnamon</li> <li>4. Bake at 350 degree 20 minutes until soft.</li> <li>5. 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  <b>Meal Pattern Contribution:</b> ½ cup fruit</p>					<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>1. Hold at 41 degrees or lower. Check temperature again during serving.</li> </ol>

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.

