# Baked Apple Wedges

**Old Saybrook Public Schools - 2018**

**Grades:** K-12

**Yield:** 25 or 50 portions

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| Apples, fresh 125-138 count, washed | 4 Tablespoons | 25 | 8 Tablespoons | 50 | 1. **Sanitize work area with bleach & water solution.**  
2. Wash Hands.  
3. Put on food service gloves.  
**Cooking Methods:**  
1. Wash and Dry Apples.  
2. Cut into Wedges.  
3. Toss in bowl with Cinnamon  
4. Bake at 350 degree 20 minutes until soft.  
5. Serve with 4 oz spoodle into 5.5 oz soufflé cup |

**Serving Size:** 4 oz. spoodle in 5.5 oz souffle  
**Meal Pattern Contribution:** ½ cup fruit

**Serving Instructions**  
1. Hold at 41 degrees or lower. Check temperature again during serving.

*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.*