# Baked Apple Slices

**Old Saybrook Public Schools - 2018**

**Grades:** K-12  
**Yield:** 25 or 50 portions

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
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<tbody>
<tr>
<td>Apple Slices, fresh</td>
<td>4 T</td>
<td>8 T</td>
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<tr>
<td>Cinnamon</td>
<td>50 2 oz pkg</td>
<td>100 2 oz pkg</td>
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</table>

**DIRECTIONS**

1. **Sanitize work area with bleach & water solution.**  
2. Wash Hands.  
3. Put on food service gloves.

**Cooking Methods:**

1. Open 2 oz bagged apple slices  
2. Toss in bowl with Cinnamon  
3. Bake at 350 degree 20 minutes until soft.  
4. Serve in 5.5 oz soufflé cup

**Serving Size:** 5.5 oz souffle cup  
**Meal Pattern Contribution:** ½ cup fruit  
**Notes:** This recipe may be used when bagged apple slices are close to their expiration date.  

**NOTE:** Pre-packaged apple slices equal ½ cup raw but ¼ cup when cooked.

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.