

# 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 pkg		100 2 oz pkg	<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. Open 2 oz bagged apple slices</li> <li>2. Toss in bowl with Cinnamon</li> <li>3. Bake at 350 degree 20 minutes until soft.</li> <li>4. Serve in 5.5 oz soufflé cup</li> </ol>
Cinnamon	4 T		8 T		
<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.</p> <p><b>NOTE:</b> Pre-packaged apple slices equal ½ cup raw but ¼ cup when cooked.</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.

