### Baked Apples (Whole)

**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>
<th>DIRECTIONS</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
<td></td>
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<tr>
<td>Apples, fresh 125-138 count, washed Cinnamon Water</td>
<td>4 T</td>
<td>25</td>
<td>8 T</td>
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<tr>
<td></td>
<td>1 cup</td>
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<td>2 cups</td>
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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. Remove Core from Each Apple  
3. Put apples into roasting pan sprayed with pan release spray.  
4. Sprinkle Cinnamon into each apple.  
5. Add water into pan around apples.  
6. Cover with Aluminum Foil  
7. Bake at 350 degree 20 -30 minutes until soft.

**Serving Size:** 1 apple  
**Meal Pattern Contribution:** ½ cup fruit

**Serving Instructions**

1. Hold at 145 degrees. Check temperature again during serving.

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*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.*