

BAKED APPLES (WHOLE)

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 Water	4 T	25 1 cup	8 T	50 2 cups	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash Hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 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					<p>Serving Instructions</p> <ol style="list-style-type: none"> 1. Hold at 145 degrees. 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.

