# Baked Apple Slices

**Old Saybrook Public Schools - 2018**

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

## Ingredients

<table>
<thead>
<tr>
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<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
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<tbody>
<tr>
<td><strong>Weight</strong></td>
<td><strong>Measure</strong></td>
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<tr>
<td>Apple slices, fresh</td>
<td>50, 2 oz pkgs</td>
<td>100, 2 oz pkgs</td>
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<tr>
<td>Cinnamon</td>
<td>4 Tbsp</td>
<td>8 Tbsp</td>
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</tbody>
</table>

## Directions

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

**Cooking Method:**

1. Open 2 oz bagged apple slices.
2. Toss in a bowl with cinnamon.
3. Bake at 350°F for 20 minutes, or 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. Pre-packaged apple slices equal ½ cup raw but ¼ cup when cooked.

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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.*