# Baked Apple Wedges

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

### INGREDIENTS

<table>
<thead>
<tr>
<th></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>
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<tr>
<td><strong>Apples, fresh 125-138 count, washed</strong></td>
<td>4 Tbsp</td>
<td>8 Tbsp</td>
<td>1. Sanitize work area with bleach &amp; water solution.</td>
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<td><strong>Cinnamon</strong></td>
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<td>2. Wash hands.</td>
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<td>50</td>
<td>3. Put on food service gloves.</td>
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**Cooking Methods:**
1. Wash and dry apples.
2. Cut into wedges.
3. Toss in a bowl with cinnamon.
4. Bake at 350°F for 20 minutes, until soft.
5. Serve with 4 oz spoodle into 5.5 oz soufflé cup.

**Serving Size:** 4 oz. spoodle in 5.5 oz soufflé

**Meal Pattern Contribution:** ½ cup fruit

**HACCP / Serving Instructions:**
Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

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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.*