

# Cinnamon Apple Slices

<b>Servings:</b>	24.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD 6-10 COMM	1 #10 CAN	Open can, place apples including juice in 4 inch steam table pan.	120500
SUGAR BEET GRANUL 25 GFS	3/4 Cup	Measure sugar and add to apples (3/4 cup per can)	108588
SPICE CINNAMON GRND 5 TRDE	33/100 Tablespoon	Measure, add and stir all ingredients	224731

## Preparation Instructions

1. Clean and sanitize work area
2. Follow proper health & sanitation guidelines at all times to insure food safety
3. Mix all ingredients together and warm before serving
5. Food temperatures should be tested and recorded before, during and after serving to assure food safety. Hot foods need to be held at 135 degrees or above at all times. Foods that fall below 135 need to be reheated to 165 degrees or disposed off within 4 hours of the time the temperature dropped
6. Unused ingredients should be cooled properly in shallow pans
7. Foods must cool to 70 degrees within 2 hours and 41 degrees or below within 4 hours
8. Foods should be clearly labeled and date marked with a 7 day discard date including the day first opened
9. Reheated foods shall always be cooked to 165 degrees

This is for hot service of the Apple Cinnamon Slices

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 0.50 Cup

### Amount Per Serving

**Calories** 76.39

**Fat** 0.00g

**SaturatedFat** 0.00g

**Trans Fat** 0.00g

**Cholesterol** 0.00mg

**Sodium** 10.78mg

**Carbohydrates** 18.93g

**Fiber** 2.16g

**Sugar** 15.70g

**Protein** 0.00g

**Vitamin A** 0.00IU      **Vitamin C** 0.00mg

**Calcium** 0.00mg      **Iron** 0.00mg