### WARM CINNAMON APPLES

## NO IMAGE

Servings:	10.75	Category:	Fruit
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51358
School:	Manchester High School		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
APPLE FUJI FLAME ROASTED	2 Pound 8 Ounce (40 Ounce)	BAKE Food Safety Statement: KEEP FROZEN UNTIL READY TO USEIF THAWED, DO NOT REFREEZE. THAW AND SERVEUnopened package six days at =40°F. CONVECTION OVEN (optional)Bake apples at 350°F for 14- 20 minutes in a single layer on a greased sheet pan.	136120
BUTTER PRINT SLTD GRD AA 36-1 GCHC	2 Fluid Ounce	UNPREPARED	191205

### **Preparation Instructions**

SAUTE PAN: 8-10 MIN. LIGHTLY BUTTER PAN, ADD APPLES IN A THIN LAYER TO HOT BUTTER. TURN AS NEEDED. CONVECTION-350\*-375\*, 14 MIN. COAT 1/2 SIZE HOTEL PAN WITH NONSTICK SPRAY. ARRANGE 40Z OF APPLES IN A SINGLE LAYER. DRIZZLE 2Z MELTED BUTTER OVER APPLES. BAKE UNCOVERED. MICROWAVE (1100 WATTS): HIGHER, 12 MINUTES. PLACE 40Z OR APPLES IN LARGE MICROWAVE DISH WITH 1Z BUTTER. COVER. COOK ADDITIONAL 6 MIN. STIR &; SERVE.

# Meal Components (SLE) Amount Per Serving

Amount of Cerving				
Meat	0.000			
Grain	0.000			
Fruit	0.500			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 10.75 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		97.55			
Fat		4.09g			
SaturatedFat		2.60g			
Trans Fat*		0.00g			
Cholesterol		11.16mg			
Sodium		204.45mg			
Carbohydrates		16.09g			
Fiber		1.01g			
Sugar		13.07g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	10.06mg	Iron	0.10mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available