

Apple Turnover

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46110
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURNOVER APPLE	1 Each	<p>BAKE BAKING INSTRUCTIONS:BAKING INSTRUCTIONS: Place 12 turnovers on a parchment lined 18"X26" sheet pan in a 3X4 pattern. Note: For best results, do not thaw. Bake using the guidelines listed below. Standard Reel Rack Convection* Temperature (F) 375° 350° 325° Time (minutes) 34-38 34-38 30-34 *Rotate pan halfway through bake time Baking times will vary by oven type and quantity in oven. Remove from oven when turnovers begin to brown. Note: Turnovers must be fully baked to yield a light, flaky texture. Allow to cool before icing. String ice, if desired, using roll icing.</p>	820334

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	350.00
Fat	22.00g
Saturated Fat	11.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	220.00mg
Carbohydrates	33.00g
Fiber	1.00g
Total Sugar	8.00g
Added Sugar	6.00g
Protein	4.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 30.00mg	Iron 1.60mg

Nutrition - Per 100g

No 100g Conversion Available