HOT CINNAMON APPLES (CANNED)

MEAL COMPONENT CONTRIBUTION:
½ cup fruit
NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #2 - Same day service

FRUITS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Apples, Sliced, Canned, #2401	2 #10 cans
Margarine, Bulk, #1319	8 ounces
Water, Hot, Municipal	2 cups
Sugar, Granulated, #2027	1 pound + 8 ounces
Salt, Table, #2723	1 tablespoon
Cinnamon, Ground, #2704	2 tablespoons

DIRECTIONS

1. Drain each can of apples and save the liquid for use in Step 3.
   Pour one can of drained apples into each of two full-size 2½-inch steamtable pans.
2. Melt the margarine.
3. Add apple liquid and water to equal the amount of water called for in the recipe. Add apple water mixture, granulated sugar, salt, and ground cinnamon to the melted margarine. Heat the mixture and stir until the sugar is dissolved.
4. Pour 3¼ cups mixture over apples in each steamtable pan.
5. To bake:
   - Conventional oven: 350 degrees F, 30 - 40 minutes.
   - Convection oven: 350 degreees F, 30 minutes.

   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
6. Serve immediately or cover and place in warmer until ready for service.
7. Portion with 4 ounce spoodle or #8 scoop (½ cup) per serving. Each portion provides ½ cup of fruit.

   CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different varieties of fruit are used (such as canned).
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides seasoning and serving ideas for fruits.

MISCELLANEOUS NOTES

Yield: 100 servings is about 3 gallons and 1 cup

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NUTRIENTS PER SERVING

Calories	118	Dietary Fiber	0.97 g	Sodium	190.00 mg	Sat. Fat	1.62 g
Carbohydrates	21.92 g	Protein	0.42 g	Total Fat	3.57 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF HOT CINNAMON APPLES (CANNED)

1.

Canned apples in full-size steamtable pans

2.

Melted margarine, apple liquid, granulated sugar, salt, and ground cinnamon being poured over apples

3.

Baked apples

4.

1 serving of Hot Cinnamon Apples in an individual serving container

5.

1 serving of Hot Cinnamon Apples on a tray