

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

7. Serve the apples immediately or cover them and place them in a warmer until ready for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

8. 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 or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

- Cinnamon may be removed, if desired.
- Use USDA Foods products when available.

PURCHASING GUIDE

Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

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MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	118	Dietary Fiber	0.97 g	Sodium	190.00 mg	Sat. Fat	1.45 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