# Apple Bake — 30 servings

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*Meal Component(s):*
*½ c Fruit*

*Recipe HACCP Process: #2 Same Day Service*

*Portion Size: ½ cup*

Servings: 30

| INGREDIENTS | WEIGHT | MEASURE |
|---|---|---|
| Apples, variety to be determined, 138 count | | 20 apples |
| Pineapple juice | | ¾ cup |
| Brown sugar | 4 ounces | ½ cup |
| Cinnamon | | ¼ teaspoon |
| ***After Bake Topping:*** | | |
| Brown sugar | | 1 Tablespoon |
| Cinnamon | | ⅛ teaspoon |

## DIRECTIONS

1. Preheat convection oven to 350°F.
2. Rinse apples under running water.
3. Spray 2 inch full size steamtable pan(s) with pan release.
4. Pour ¾ cup of pineapple juice into each prepared pan (may use reserved juice from drained tidbits).
5. Wedge and core apples into 6 or 8 sections using a fruit sectionizer.
6. As an option use a chef's knife to cut apple into quarters, then remove core from each quarter. Continue cutting quarters in half; each apple yields 8 wedges.
7. Place 20 wedged apples into each pan and toss with pineapple juice to prevent browning.
8. Add brown sugar and cinnamon to apple wedges and toss to coat well.
9. Bake for 20 to 25 minutes until apples are golden brown, but not mushy. *CCP: Minimum internal temperature should reach 135°F or above.*
10. Combine brown sugar and cinnamon. In each pan, sprinkle 1 Tablespoon (½ oz) of topping over apples.
11. *CCP: Hold and serve at 135°F or above.*
12. Serve ½ c using a 4 ounce spoodle or number 8 disher.

**Nutrients Per Serving**

| *Calories* | *65* | *Total Fat* | *0.16g* | *Saturated Fat* | *0.03g* | *Protein* | *0.26g* | *Carbohydrate* | *16.94g* | *Sodium* | *2.31mg* |
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