



## 825137 - Crustless Apple Pie

Source: K12 Culinary  
 Number of Portions: 96  
 Size of Portion: 1/2 cup

### Components:

Meat/Alt:  
 Grains:  
 Fruit: 0.5 cup  
 Vegetable:  
 Milk:

### Recipe Subgroups:

### Attributes:

HACCP Process: #2 Same Day Service

| Ingredients   | Measures  | Instructions   |
|---|---|--|
| 051465 Apple Slices, Unsweetened, Canned.....   | 4 #10 can   | Spray four 2 inch full size pans with food release.<br>Open and place 1 can of undrained, sliced apples into each prepared pan.  |
| 826505 Margarine, TransFat Free, Ventura 16936...   | 8 ozs   | Melt margarine. Drizzle ¼ cup melted margarine evenly over each pan of apples.   |
| 019334 SUGARS,BROWN.....<br>019335 SUGARS,GRANULATED.....<br>002010 CINNAMON,GROUND.....<br>002021 GINGER,GROUND..... | 1 CUP (packed)<br>1 cup<br>2 Tbsp + 2 tsp<br>1 Tbsp + 1 tsp | Combine packed brown sugar, granulated sugar, cinnamon, and ginger in a small mixing bowl. Reserve 1 cup of the sugar mixture for topping after baking and set aside.<br><br>Divide remaining sugar and spice mixture and sprinkle equal amounts (about 1/2 cup) over each pan of apples. Toss with spatula to coat. |
|   |   | Bake at 350° F for approximately 30 minutes.<br>Sprinkle 1/4 cup of the reserved sugar mixture over each pan of baked apples. Return to oven and bake for another 5 to 10 minutes until apples are golden brown.<br><b>CCP: Heat to 135° F or higher.</b><br><b>CCP: Hold for hot service at 135° F or higher.</b>   |
|   |   | Serve 1/2 cup with no. 8 disher or 4 oz spoodle.<br><b>CCP: Hold for hot service at 135° F or higher.</b>  |

\*Nutrients are based upon 1 Portion Size (1/2 cup)

|                        |          |               |         |           |         |                    |          |         |                             |
|------------------------|----------|---------------|---------|-----------|---------|--------------------|----------|---------|-----------------------------|
| Calories               | 80 kcal  | Cholesterol   | 0 mg    | Sugars    | 12.7 g  | Calcium            | 4.18 mg  | 20.99%  | Calories from Total Fat     |
| Total Fat              | 1.86 g   | Sodium        | 29 mg   | Protein   | 0.02 g  | Iron               | 0.05 mg  | 9.54%   | Calories from Saturated Fat |
| Saturated Fat          | 0.85 g   | Carbohydrates | 15.31 g | Vitamin A | 85.0 IU | Water <sup>1</sup> | *0.06* g | *0.00%* | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 1.32 g  | Vitamin C | 0.0 mg  | Ash <sup>1</sup>   | *0.02* g | 76.71%  | Calories from Carbohydrates |
|                        |          |               |         |           |         |                    |          | 0.09%   | Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.