



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:

Fruits

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050356 APPLES, CANNED, UNSWEETENED, SLICED, IN...	4 #10 can	Spray four 2 inch deep full size steamtable pans with pan release. 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..... 019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND..... 002021 GINGER,GROUND.....	2 CUPS (packed) 2 cups 2 Tbsp + 2 tsp 1 Tbsp + 1 tsp	Combine 2 cups packed brown sugar, 2 cups granulated sugar, 2 Tbsp. 1 tsp. cinnamon, and 1 Tbsp. 1 tsp. ginger in a small mixing bowl. Reserve 2 cups of the sugar mixture for topping after baking. Sprinkle ½ c. spiced sugar mixture over each pan of apples. Toss with spatula to coat.
		Bake at 350 degrees F for 30 minutes. Add ½ c. 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. CCP: Heat to 135° F or higher.
		Serve 1/2 cup with #8 disher or 4 oz spoodle. CCP: Hold for hot service at 135° F or higher
		Cool any leftover apples properly, cover and label, and reheat for service within 3 days. CCP: Cool to 41° F or lower within 4 hours. CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold for hot service at 135° F or higher

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

Calories	85 kcal	Cholesterol	0 mg	Sugars	*8.6* g	Calcium	6.10 mg	19.70%	Calories from Total Fat
Total Fat	1.86 g	Sodium	25 mg	Protein	0.02 g	Iron	1.41 mg	8.95%	Calories from Saturated Fat
Saturated Fat	0.85 g	Carbohydrates	17.36 g	Vitamin A	85.0 IU	Water ¹	*0.09* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.06 g	Vitamin C	1.1 mg	Ash ¹	*0.03* g	81.60%	Calories from Carbohydrates
								0.10%	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

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.