

Spiced Apple Topping

Fruit

Dips, Sauces, and Toppings

C-04

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp		¼ cup	<ol style="list-style-type: none"> 1. Melt margarine or butter in stock pot. Reserve for step 3. 2. Dissolve cornstarch in cold apple juice. Add cinnamon and nutmeg.
Cornstarch		¼ cup		½ cup	
Apple juice, cold		2 ¾ cups		1 qt 1 ½ cups	
Ground cinnamon		1 ½ tsp		1 Tbsp	
Ground nutmeg		¾ tsp		1 ½ tsp	
Honey	12 oz	1 ½ cups	1 lb 8 oz	3 cups	<ol style="list-style-type: none"> 3. Add honey and apple juice mixture to margarine or butter. Stir constantly until this mixture comes to a boil and is thickened and smooth. 4. Add drained apples and vanilla to mixture and simmer for 10 minutes to develop flavor. 5. Portion with No. 16 scoop (¼ cup).
Canned unsweetened sliced apples, drained	2 lb 1 oz	1 qt	4 lb 2 oz	2 qt	
Vanilla		1 tsp		2 tsp	

No CCP necessary.

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop) provides ¼ cup of fruit.	25 Servings: 4 lb 3 oz	25 Servings: 1 quart 2 ¼ cups
	50 Servings: 8 lb 6 oz	50 Servings: 3 quarts ½ cup
	Edited 2014	

Special Tips:

- 1) For each 25 servings, add 1/2 cup of raisins with the apples.
- 2) Serve over waffles, pancakes, or ice cream.

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Nutrients Per Serving

Calories	88	Saturated Fat	0.23 g	Iron	0.26 mg
Protein	0.21 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	20.68 g	Vitamin A	57 IU	Sodium	13 mg
Total Fat	1.11 g	Vitamin C	6.8 mg	Dietary Fiber	1.0 g