

The Culinary Institute of America

Recipe: 000111 HFHK Cinnamon Raisin Topping

Recipe Source: Jeremy West
 Recipe Group: BREAKFAST

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 24
 Size of Portion: 1/3 Cup

902444 Raisin Juice Paste..... 009016 APPLE JUC,CND OR BTLD,UNSWTND,WO/ VIT C.....	16 OZ 2 1/2 CUP	1. In a saucepan over medium heat, stir golden raisin paste and apple juice together to loosen paste a bit (use an immersion blender to make it easier when producing large batches)
050358 APPLESAUCE, CANNED, UNSWEETENED, WITHOUT SALT.... 002010 CINNAMON,GROUND..... 002050 VANILLA EXTRACT..... 002011 CLOVES,GROUND..... 902445 Raisin Juice Concentrate..... 902424 SALT, KOSHER, COARSE.....	3 CUP 2 TSP 1 TBSP + 1 TSP 1/8 TSP 4 OZ 1/4 TSP	2. After the raisin paste dissolves, stir in the applesauce, cinnamon, vanilla, cloves, raisin juice concentrate, and salt.
009153 LEMON JUC,CND OR BTLD.....	3 TBSP	3. Turn off heat and stir in the lemon juice. 4. Cool sauce slightly and puree with an immersion blender until smooth. 5. For CCP: Heat to 125°F or higher. Cool to 41°F or lower within 4 hours. Refrigerate until served.

*Nutrients are based upon 1 Portion Size (1/3 Cup)

Calories	*97* kcal	Cholesterol	*0.00* mg	Protein	*0.78* g	Calcium	*16.80* mg	*1.50%*	Calories from Total Fat
Total Fat	*0.16* g	Sodium	5.55 mg	Vitamin A	*1.85* RE	Iron	*0.58* mg	*0.23%*	Calories from Saturated Fat
Saturated Fat	*0.03* g	Carbohydrates	*24.94* g	Vitamin A	*10.20* IU	Water ¹	*27.99* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	*1.23* g	Vitamin C	*1.67* mg	Ash ¹	*0.08* g	*102.41%*	Calories from Carbohydrates
								3.19%	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

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz			N - Milk	
Grain.....	oz			N - Egg	
Fruit.....	0.125 cup			N - Peanut	
Vegetable.....	cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change				N - Shellfish	
Moisture Change.	0%			N - Soy	
Fat Change.....	0%			N - Wheat	
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902444	Raisin Juice Paste			
I	009016	APPLE JUC,CND OR BTLD,UNSWTND,WO/ VI			
I	050358	APPLESAUCE, CANNED, UNSWEETENED, WI			
I	002010	CINNAMON,GROUND			
I	002050	VANILLA EXTRACT			
I	002011	CLOVES,GROUND			
I	902445	Raisin Juice Concentrate			
I	902424	SALT, KOSHER, COARSE			
I	009153	LEMON JUC,CND OR BTLD			

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