



### 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.....<br>019335 SUGARS,GRANULATED.....<br>002010 CINNAMON,GROUND.....<br>002021 GINGER,GROUND..... | 2 CUPS (packed)<br>2 cups<br>2 Tbsp + 2 tsp<br>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.<br>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.<br><b>CCP:</b> Heat to 135° F or higher.                              |
|   |   | Serve 1/2 cup with #8 disher or 4 oz spoodle.<br><b>CCP:</b> Hold for hot service at 135° F or higher   |
|   |   | Cool any leftover apples properly, cover and label, and reheat for service within 3 days.<br><b>CCP:</b> Cool to 41° F or lower within 4 hours.<br><b>CCP:</b> Heat to 165° F or higher for at least 15 seconds<br><b>CCP:</b> 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 <sup>1</sup> | *0.09* g | *0.00%* | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 1.06 g  | Vitamin C | 1.1 mg  | Ash <sup>1</sup>   | *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

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

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