



# Tropical Apples

## Tip

- In order to get the apples to brown appropriately, be sure your pan is the right size. A pan that is too deep will not allow the apples to brown.

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## Recipe

### Ingredients

Apples, Canned, sliced	1 #10 can
Sugar	2 cups
Flour	1/2 cup
Rolled oats	1/4 cup
Margarine, melted	2 fl oz
Orange juice	3/4 cup
Lemon Juice	1/4 cup
Pineapple Juice	3/4 cup

### Directions

1. Pour one can of apples into each of 4 steam table pans (12 x 20 x 2).
2. Mix together sugar, flour, and rolled oats. Stir into melted margarine.
3. Cook oat mixture in a pan on stove until well blended. Add juices. Cook over medium heat until slightly thickened.
4. Pour about 1 qt. sauce over apples in each pan.
5. Bake at 350° F for 30 minutes until top is browned.

**Makes 100 1/2 cup servings**