

Baked Apples

Willmar Public Schools

HACCP Process: #2 Same Day Service

Number of Portions: 50

Portion Size: 1/2 apple

One portion provides 1/2 cup fruit

Ingredients	
Apples, raw, with skin	25
Honey	1 1/2 cup + 1 Tbsp
Pineapple juice, canned, unsweetened	3 qts + 1/2 cup

Instructions

1. Combine the pineapple juice and honey.
2. On the top of the range or in the steamer, warm the pineapple and honey mixture.
3. Split the apple in half along the core, cut out stems, seeds and blossom ends.
4. Place cut side down on the steam table or sheet pan.
5. Pour in the pineapple honey mixt to a depth of 1/4—1/2 inch.
6. Bake for 35 minutes at 350 degrees to an internal temperature of 140 degrees or higher.
7. Serve with some of the baking juice poured over the apples and a light dust of cinnamon.

CCP: Hold for hot service at 140° F or higher.