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| Recipe Name: | Apple Pie Filling |
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| Ingredients | Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans) | Brand | Item # | Component (Office will fill in) |
|--------------------|--|---------------|---------------|---|
| Apple Pie Filling | ½ Cup | Sysco Classic | 1502699 | Fruit |
| | | 6/#10 Cans | | |
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Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)*

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

1: Open cans and pour into saucepan for heating

2. Heat thoroughly at 165 degrees for 15 secs

3. Serve 2 oz portions with #8 scoop on top of pancakes (Can be garnished with whipped topping)

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| Yield: | 138 |
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| Recipe #: | 1 |
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