

Title: Apple Cinnamon Bread



Recipe Code No:

Category: Grain

Cooking Process: No HACCP Process

96 Servings			Directions
Ingredients	Weight	Measure	
Eggs, liquid, frozen, thawed		2 cups	<ol style="list-style-type: none"> 1. Thaw liquid eggs in the refrigerator. CCP: Hold at or below 41°F. 2. Preheat oven to 325°F convection or 350°F conventional. 3. Spray 2 full size sheet pans with pan release. 4. Combine white whole wheat flour, all-purpose flour, baking powder, cinnamon, baking soda, salt, ginger, nutmeg, and cloves in a large bowl. Whisk until thoroughly combined. 5. Rinse apples under running water. Do not remove peel. Dice into small 1/8 to 1/4 inch dices and toss immediately in flour mixture to prevent browning. 6. In large mixer bowl, add brown sugar, milk, applesauce, yogurt, and eggs. Whisk until thoroughly combined – about 2 minutes. 7. Add dry ingredients to wet ingredients. Gently mix together until combined, 2 minutes. Do not overmix. 8. Pour 1 gallon + 1 pint into each prepared sheet pan. One sheet pan makes 48 servings. Use two sheet pans for 96 servings. 9. Bake at 325°F convection for approximately 30-35 minutes until top
Flour, white whole wheat	4 lb		
Flour, all-purpose	3 lb		
Baking powder		½ cup	
Cinnamon, ground		½ cup	
Baking soda		1 Tbsp + 1 tsp	
Salt		1 Tbsp + 1 tsp	

Ginger, ground	2 tsp	turns golden brown. 10. Cut each pan 6 x 8 (48 servings per pan). Serve 1 square for a 2 oz eq WGR grain. CCP: No bare hand contact with ready to eat food.
Nutmeg, ground	1 tsp	
Cloves, ground	1/2 tsp	
Apples, very small dice	2 qt	
Sugar, brown, packed	2 qt	
Milk, low fat	1 qt + 2 cups	
Applesauce	1 qt	
Yogurt, Greek, plain	2 cups	

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Meal Components: 2 oz eq WGR Grain

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Food as Purchased for	96 Servings
Apples, fresh	2 lb 3 oz

Serving

1 serving provides 2 oz eq WGR Grain.

Serving Size	1 Serving Provides	Yield
K-8: 1 each, 6X8 cut 9-AD: 1 each, 6X8 cut	K-8: 2 oz eq WGR Grain 9-AD: 2 oz eq WGR Grain	96 servings 96 servings

Nutrients Per Serving:

Calories	212	cal	Sat Fat	<.5	g	Iron	1.8	mg
Protein	5	g	Chol	20	mg	Calcium	125.5	mg
Carb	47	g	Vit A	43	IU	Sodium	293	mg
Total Fat	1	g	Vit C	.5	mg	Dietary Fiber	3.5	g