

# Spiced Apple Topping

Fruit

Dips, Sauces, and Toppings

C-04

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp		1/4 cup	1. Melt margarine or butter and honey in stock pot or steam-jacketed kettle.
Honey	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Apple juice		2 3/4 cups		1 qt 1 1/2 cups	2. Dissolve cornstarch in apple juice. Add cinnamon and nutmeg.
Cornstarch		1/4 cup		1/2 cup	
Ground cinnamon		1 1/2 tsp		1 Tbsp	3. Add apple juice mixture to honey and margarine or butter. Stir constantly until this mixture comes to a boil and is thickened and smooth.
Ground nutmeg		3/4 tsp		1 1/2 tsp	
Vanilla		1 tsp		2 tsp	4. Add drained apples and vanilla to mixture and simmer for 10 minutes to develop flavor.
Canned, sliced apples, (unsweetened)	2 lb 1 oz	1 qt	4 lb 2 oz	2 qt	
					5. Serve over waffles, pancakes, or ice cream.

SERVING:	YIELD:	VOLUME:
1/4 cup (No. 16 scoop) provides 1/4 cup of fruit	<b>25 Servings:</b> 4 lb 3 oz	<b>25 Servings:</b> 2 qt
	<b>50 Servings:</b> 8 lb 6 oz	<b>50 Servings:</b> 1 gal

Special Tip:  
For each 25 servings, add 1/2 cup of raisins with the apples for a flavorful topping for pancakes.

Nutrients Per Serving					
<b>Calories</b>	88	<b>Saturated Fat</b>	.2 g	<b>Iron</b>	.3 mg
<b>Protein</b>	0 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	7 mg
<b>Carbohydrate</b>	21 g	<b>Vitamin A</b>	13 RE/54 IU	<b>Sodium</b>	13 mg
<b>Total Fat</b>	1.1 g	<b>Vitamin C</b>	0 mg	<b>Dietary Fiber</b>	1 g