



Apple Crisp





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| Recipe Items: | 1 Portion | 5 Portions |
|---|-------------------|-------------------|
| PE Apple & Spice Bread Pudding (PE#21758) | #10 scoop (95 gm) | 475 gm (16.75 oz) |
| Lyons Cinnamon Dessert Sauce | 15 mL (1 Tbsp) | 75 mL (2.5 Fl oz) |
| Applesauce (smooth) | 15 mL (1 Tbsp) | 75 mL (2.5 Fl oz) |
| Lyons Caramel Dessert Sauce | 5 mL (1 tsp) | 25 mL (1 Fl oz) |

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Mix #10 Scoop (95 gm) of PE Apple & Spice Bread Pudding with 1 Tbsp (15 ml) of Lyons Cinnamon Dessert Sauce.



3. Mix in 1 Tbsp (15 ml) smooth apple sauce.



4. Optional - add Whipping Cream as a garnish topping. (not included in nutritional analysis label).

Finish the dish by drizzling 5 ml (1 tsp) Lyons Caramel Dessert Sauce over the top of the apple crisp.

| Nutrition Facts | |
|---------------------------------------|----------------------|
| Valeur nutritive | |
| Per 1 each (131g) / par 1 each (131g) | |
| Amount | % Daily Value |
| Teneur | % valeur quotidienne |
| Calories / Calories | 220 |
| Fat / Lipides 8g | 13% |
| Saturated / satures 2.5g | |
| + Trans / trans 0g | 13% |
| Cholesterol / Cholesterol | < 5mg |
| Sodium / Sodium 300mg | 12% |
| Carbohydrate / Glucides 37g | 12% |
| Fibre / Fibres 4g | 16% |
| Sugars / Sucres 19g | |
| Protein / Proteines | 3g |
| Vitamin A / Vitamine A | 0% |
| Vitamin C / Vitamine C | 2% |
| Calcium / Calcium | 4% |
| Iron / Fer | 8% |

Serve hot or cold.
 Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.
 Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

