

Spiced Apple Topping

Fruit

Sauces, Gravies, and Seasoning Mixes

G-09

Ingredients	1 Gallon		2 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	2 oz	¼ cup	4 oz	½ cup	1. Melt margarine or butter and honey in stock pot or steam-jacketed kettle.
Honey	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	
Apple juice		1 qt 1 ½ cups		2 qt 3 cups	2. Dissolve cornstarch in apple juice. Add cinnamon and nutmeg.
Cornstarch	2 ¼ oz	½ cup	4 ½ oz	1 cup	
Ground cinnamon		1 Tbsp		2 Tbsp	3. Add apple juice mixture to honey and margarine. Stir constantly until it comes to a boil and the mixture is thickened and smooth.
Ground nutmeg		1 ½ tsp		1 Tbsp	
Vanilla		2 tsp		1 Tbsp 1 tsp	4. Add drained apples and vanilla to mixture and simmer for 10 minutes to develop flavor.
Canned, unsweetened, sliced apples, drained	4 lb 2 oz	2 qt (⅔ No. 10 can)	8 lb 4 oz	1 gal (1 ⅓ No. 10 cans)	

SERVING:	YIELD:	VOLUME:
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⅓ cup (No. 12 scoop) provides ¼ cup of fruit.

1 Gallon: about 8 lb 6 oz

1 Gallon: about 1 gallon

2 Gallons: about 16 lb 12 oz

2 Gallons: about 2 gallons

Edited 2004

Special Tips:

1.) For each 1 gallon, add 1 cup of raisins to the apples for a more flavorful topping.

2.) Serve over waffles, pancakes, or ice cream.

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Nutrients Per Serving

Calories	92	Saturated Fat	0.24 g	Iron	0.30 mg
Protein	0.20 g	Cholesterol	0 mg	Calcium	7 mg
Carbohydrate	21.70 g	Vitamin A	60 IU	Sodium	13 mg
Total Fat	1.17 g	Vitamin C	0.5 mg	Dietary Fiber	1.1 g