

Cranberry Applesauce

🕒 Cooking time: 30 minutes

HACCP Process #2 Same Day Service



1 Serving Provides

CACFP: ½ cup Fruit

NSLP: ½ cup Fruit

SFSP: ½ cup Fruit

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Apples, fresh (125-138 count)	3 pounds 10 ounces		7 pounds 4 ounces	
Cranberries, fresh or frozen	6 ounces	1 ½ cups	12 ounces	3 cups
Water		1 cup		2 cups
Brown sugar	2.5 ounces	⅓ cup	5 ounces	⅔ cup
Lemon juice (optional)		2 Tablespoons		¼ cup
Cinnamon		½ teaspoon		1 teaspoon
Salt		¼ teaspoon		½ teaspoon



Directions

1. Peel, core, and chop apples.
2. Combine all ingredients in a large stock pot or kettle. Bring to a boil then lower heat to a simmer. Cover and continue to simmer for 20-30 minutes.

CCP: Heat to 140°F or higher.

3. Remove from heat and let cool slightly. Use a potato masher to mash mixture to desired consistency. Serve warm or cold.

CCP: Hold for hot service at 135°F or higher.

CCP: Cool completely to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

CCP: Hold for cold service at or below 41°F.

Serve ½ cup portions.

Serving	Yield	Volume
½ cup	12 Servings: about 4 pounds 24 Servings: about 8 pounds	12 Servings: about 1.5 quarts 24 Servings: about 3 quarts

Nutrients Per Serving			
Calories	97	Sodium	51 mg
Total Fat	0.2 g	Carbohydrate	26 g
Saturated Fat	0 g	Dietary Fiber	2 g
Cholesterol	0 mg	Vitamin A	60 IU
		Vitamin C	10 mg
		Iron	0.2 mg
		Calcium	15 mg

Cranberry Applesauce

⌚ Cooking time: 30 minutes

HACCP Process #2 Same Day Service



1 Serving Provides

CACFP: ½ cup Fruit

NSLP: ½ cup Fruit

SFSP: ½ cup Fruit

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Apples, fresh (125-138 count)	14 pounds 8 ounces		29 pounds	
Cranberries, fresh or frozen	1 pound 8 ounces	6 cups	3 pounds	12 cups
Water		1 quart		2 quarts
Brown sugar	10 ounces	1 ⅓ cup	15 ounces	2 ⅔ cups
Lemon juice (optional)		½ cup		1 cup
Cinnamon		2 teaspoon		1 Tablespoon 1 teaspoon
Salt		1 teaspoon		2 teaspoons



Directions

1. Peel, core, and chop apples.
2. Combine all ingredients in a large stock pot or kettle. Bring to a boil then lower heat to a simmer. Cover and continue to simmer for 20-30 minutes.

CCP: Heat to 140°F or higher.

3. Remove from heat and let cool slightly. Use a potato masher to mash mixture to desired consistency. Serve warm or cold.

CCP: Hold for hot service at 135°F or higher.

CCP: Cool completely to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

CCP: Hold for cold service at or below 41°F.

Serve ½ cup portions.

Serving	Yield	Volume
½ cup	48 Servings: about 16 pounds 96 Servings: about 32 pounds	48 Servings: about 1.5 gallons 96 Servings: about 3 gallons

Nutrients Per Serving			
Calories	97	Sodium	51 mg
Total Fat	0.2 g	Carbohydrate	26 g
Saturated Fat	0 g	Dietary Fiber	2 g
Cholesterol	0 mg	Vitamin A	60 IU
		Vitamin C	10 mg
		Iron	0.2 mg
		Calcium	15 mg