

<b>PUREED BAKED APPLES</b>		<b>PORTION SIZE: #8 Scoop (½ cup)</b>			
<b>INGREDIENTS</b>	<b>NUMBER OF SERVINGS</b>				
	<b>1</b>	<b>6</b>	<b>12</b>	<b>24</b>	
Baked Apple, <u>prepared</u> (Without Peel, Raisins or Nuts)	1 each	6 each	12 each	24 each	
<b>RESOURCE® ThickenUp®</b>	2 tsp	¼ cup	½ cup	1 cup	

**HOW TO PREPARE:**

1. Place baked apples, without peel, into bowl of blender or food processor; puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping side of bowl as necessary.
3. Pour into pan coated with non-stick cooking spray.
4. Cover with aluminum foil and/or film and heat to serving temperature.
5. Portion one #8 scoop (½ cup) per serving.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.