

Wisconsin Apple Blueberry Parfait

Baked Apples, Yogurt, Blueberries & Granola • School Recipe

Adapted from Wisconsin DPI Spiced Apple Parfait.

Per cup: ½ cup apples + ½ cup yogurt + ¼ cup granola + 1 Tbsp Blueberries.



INGREDIENTS

INGREDIENT	50 SERVINGS	100 SERVINGS
Whole apples	16 lb	32 lb
Brown sugar	1½ cups	3 cups
Cinnamon	¼ cup	½ cup
Low-fat vanilla yogurt	12 lb 8 oz	25 lb
Good Granola	3 lb 2 oz	6 lb 4 oz
Blueberries	3⅞ cups	6¼ cups

Provided in the box is apples, yogurt, granola, and blueberries

PREPARATION

1. Core and chop apples into approximately ¾-inch pieces.
2. Toss with brown sugar and cinnamon. Spread on lined sheet pans without crowding.
3. Bake conventional 400°F about 25 minutes, or convection 375°F on low fan about 25 minutes. Heat to at least 135°F for 15 seconds.
4. Portion ½ cup warm apples into each cup. Refrigerate at least 1 hour or overnight; cool to 41°F or below within 4 hours.
5. Top with ½ cup yogurt, ¼ cup granola and 1 Tbsp of blueberries. Hold at 41°F or below.

Sunrise Orchards • Klondike • Good Granola (Bangor) • Honestly Cranberry

Wisconsin Food Hub Cooperative • Tend & Table

Source: Wisconsin DPI Spiced Apple Parfait • ICN Child Nutrition Recipe Box

Working recipe: verify cranberry package weight, final yield and crediting.

