8oz APPLE BLOSSOM Fully Baked Northern Spy Apples Trans Fat Free

Blossoms are cool because; The Apples are peeled fresh and baked not processed from frozen or in pails. They come ready to eat, look way more attractive than any other single serve pie, and taste Amazing!

Trans Fat Free

DESSERT MENU

Apple Crostata

In Italy it would be a CROSTATA, in France a GALETTE, and they would all be flaky pastry folded around slices of fresh apples and spices.

Topped with cream either whipped condensed or ice cream.
and to top it off with Caramel, berries, or seasonal compote .

DESSERT 4 2

INGREDIENTS: apples,enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid, amylase), vegetable oil shortening (soybean oil, palm oil and modified palm oil) , white cane sugar, water, brown cane sugar , lemon juice from concentrate, oats, modified corn starch, liquid whole egg, salt, dextrose, white vinegar, yeast , enzymes, cinnamon, natural butter flavor,manufactured in a plant that produces nut products

Nutrition Facts
Serving Size 1 pastry (240g)
Servings Per Container 32

Amount Per Serving	
Calories 750	Calories from Fat 380
	% Daily Value*
Total Fat 42g	65%
Saturated Fat 19g	95%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 570mg	24%
Total Carbohydrate 89g	30%
Dietary Fiber 7g	28%
Sugars 35g	
Protein 8g	
Vitamin A 0%	Vitamin C 8%
Calcium 2%	Iron 20%

*Percent Daily Values are based on a 2,000 calorie diet.

Chud Item #	Case Bar Code	Product Name and Size	Pack Size	Net lbs.	Gross lbs.	Case Dimensions (inches)	Case Cube	Ti x Tier	Pallet Qty	Frozen Life	Pick up Price$
81022	107 70734 81022 6	**APPLE BLOSSOM - 8.0 OZ**	32 (8 PIECES X 4 TRAYS)	17.00	18.10	9.5 X 18.625 X 8.3125	.85'	10 X 8	60	1 YEAR	

Chef Tips

- Apple Blossoms are completely baked when they arrive, all you need to do is warm them up, Any warming method will work well, from microwave to window sill, 350 F is the highest you should go for about 30 minutes if the Blossom is frozen.
- One idea is to warm 12 - 20 frozen blossoms in the oven on a baking sheet at 350 F until they are thaw - approx 20 min. let them cool to room temperature then cover them and hold them in the dessert cooler. When you are ready to serve, microwave the Blossom for approx. 20 - 30 sec. (until the center is between 100 F and 120 F and serve).
- Blossoms can be held warm (100 F) for up to 3 hours and still taste great! So put them under a heat lamp - or on a grill - or in warming box and hold them until it is time to serve !

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