



Total Time  
**60 MIN.**

Difficulty  
**EASY**


Yields  
**24**

Serving & Size  
**24 SERVINGS (SEE RECIPE FOR PORTION INSTRUCTIONS)**

A complete reimbursable after school snack featuring sliced apple rings topped with sunflower seed butter and Goldfish® Whole Grain Cheddar.

<b>Nutrition Facts</b>		24 SERVINGS (SEE RECIPE FOR PORTION INSTRUCTIONS)
<b>Amount Per Serving</b>		
<b>Calories</b> 347		
<b>% Daily Value</b>		
<b>Total Fat</b>	14.1g	<b>22%</b>
<b>Saturated Fat</b>	1.8g	<b>9%</b>
<b>Cholesterol</b>	5mg	<b>2%</b>
<b>Sodium</b>	296mg	<b>12%</b>
<b>Total Carbohydrate</b>	48.8g	<b>16%</b>
<b>Dietary Fiber</b>	4.3g	<b>17%</b>
<b>Protein</b>	6.6g	<b>13%</b>
Vitamin A	0%	Vitamin C 48%
Calcium	4%	Iron 10%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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Granny Smith apple, large (3-1/4" diameter), peeled		12 ea.
sunflower seed butter, commodity	24 oz.	11/2 cups
 <b>Pepperidge Farm® Goldfish® Baked with Whole Grain Cheddar</b> , 0.75 oz pouch		24 ea.
orange juice, 4 oz container		24 ea.

**INSTRUCTIONS**

PREPARE THE APPLES:

1. Wash and core the apples.
2. Turn each apple on its side, and slice each into 6 slices.
3. Spread 1 tsp of sunflower seed butter on each slice.

SERVE:

4. For each serving, provide 3 topped apple slices and 1 pouch of Goldfish® Whole Grain Cheddar for topping.
5. For a complete reimbursable after school snack, offer each serving with a 4 oz. container of orange juice.



**TIP**

Refer to recipe photo as a guide for recipe assembly.

Display recipe photo in the serving area to inspire students to top their apple rings with Goldfish® Whole Grain Cheddar.