



Total Time  
**NOT AVAILABLE**

Serving & Size  
**1 EACH (SEE METHOD FOR PORTION SPECIFICATIONS)**

Difficulty  
**EASY**

Applesauce topped with cinnamon waves is a splash with Vanilla flavored Goldfish® Giant Grahams and a crisp apple slice shark fin.

Yields  
**24**

<b>Nutrition Facts</b>		1 EACH (SEE METHOD FOR PORTION SPECIFICATIONS)	
Serving Size		FOR PORTION SPECIFICATIONS)	
<b>Amount Per Serving</b>			
<b>Calories</b> 180			
		% Daily Value	
<b>Total Fat</b> 4g			<b>6%</b>
<b>Saturated Fat</b> 1g			<b>5%</b>
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 103mg			<b>4%</b>
<b>Total Carbohydrate</b> 35.6g			<b>12%</b>
<b>Dietary Fiber</b> 2.7g			<b>11%</b>
<b>Protein</b> 1.2g			<b>2%</b>
Vitamin A 0%		Vitamin C 3%	
Calcium 8%		Iron 13%	

**INGREDIENTS**      **WEIGHT**      **MEASURE**

unsweetened applesauce		3 qt.
	<b>Pepperidge Farm® Giant Goldfish® Grahams Made with Whole Grain Vanilla</b> , 0.9 oz each	24 pkg.
Red Delicious apple		3 ea.
ground cinnamon		1 1/2 tsp.

**INSTRUCTIONS**  
**To offer on your menu as pre-assembled items for easy pick up on a serving line (refer to recipe photo):**  
 1. Wash, core, and cut each apple into 8 slices. Set aside.  
 2. Place small serving plates on sheet pans. Put small serving plates on the pans in an array. Top each plate with a 4 fl oz serving cup.  
 3. Use a #8 scoop to portion 1/2 cup (4 fl oz) of applesauce into each serving cup.  
 4. Unwrap 24 packages of Goldfish Giant Whole Grain Vanilla Grahams and carefully remove the grahams from the packages and set aside.  
 5. Put one Goldfish Giant Whole Grain Vanilla Graham in center of each serving cup, smiley face up.  
 6. Place a 2nd Goldfish Giant Whole Grain Vanilla Grahams on each plate next to the serving cup.  
 7. Create waves above and below Graham by sprinkling a pinch of cinnamon above and below the Goldfish Graham on top of the applesauce and use a toothpick or the tip of a knife to push the cinnamon into a wavy design.  
 8. To make a shark fin, insert one apple slice into the applesauce over top of the Goldfish Graham in each cup.  
 CCP: Serve immediately, or cover sheet trays with paper and hold for cold service at 41°F or lower until served.

**To offer on your menu so students can assemble the menu item themselves: Post a picture of an assembled menu item OR display a sample assembled Applesauce Lagoon on your serving line to inspire students.**  
 1. Place small serving plates on sheet pans. Put small serving plates on the pans in an array. Top each plate with a 4 fl oz serving cup.  
 2. Use a #8 scoop to portion 1/2 cup (4 fl oz) of applesauce into each serving cup.  
 3. Put one package of Goldfish Giant Whole Grain Vanilla Grahams on each serving plate on the side of each applesauce cup.  
 4. Add 1 apple slice to each serving plate on the other side of the applesauce cup.  
 5. Make a cinnamon shaker available for students to shake cinnamon over their applesauce.  
 CCP: Serve immediately, or cover sheet trays with paper and hold for cold service at 41°F or lower until served

 **TIP**

As it is, Applesauce Lagoon may be offered as a reimbursable after school snack and will meet all required meal components for the snack.

For a complete reimbursable breakfast for grades K-5, offer this menu item with 1/2 cup fruit or juice, 1 oz equivalent grain OR 1 oz meat/meat alternate, and 8 oz of milk.