

Cooking for Kids

Recipe Sizing Report

000189 - Apple Cinnamon Muffin :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1 EACH	Meat/Alt: Grains: 2 oz Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
902688 FLOUR, ALL PURPOSE, ENRICHED, WHITE, BLE..... 902987 FLOUR, WHOLE WHEAT..... 019335 SUGARS, GRANULATED..... 018370 LEAVENING AGENTS, BAKING PDR, DOUBLE-ACTIN... 002047 SALT, TABLE..... 002010 CINNAMON, GROUND.....	1 qt + 1/2 cup 1 qt + 1/2 cup 3 3/4 cups + 2 1/2 Tbsp 2 1/2 Tbsp 1/4 tsp 1/3 cup	1. Preheat Convection oven to 325° F or Conventional oven to 350° F. 2. Line muffin tins with paper cups then set aside. 3. In a small bowl, combine flour, sugar, baking powder, salt, and cinnamon then set aside.
050430 EGGS, WHOLE, FROZEN, PASTEURIZED, RAW..... 050385 OIL, VEGETABLE..... 001175 MILK, FLUID, 1% FAT, WO/ ADDED VIT A & VIT..... 002050 VANILLA EXTRACT..... 050357 APPLES, IQF, UNSWEETENED, SLICED, HEATED.....	6 large egg 1 3/4 cups + 2 Tbsp 3 1/8 cups + 1 Tbsp 2 Tbsp + 1/4 tsp 1 qt + 1/8 cup	

*Nutrients are based upon 1 Portion Size (1 EACH)

Calories	238 kcal	Cholesterol	23 mg	Sugars	*16.6* g	Calcium	88.56 mg	35.33%	Calories from Total Fat
Total Fat	9.33 g	Sodium	83 mg	Protein	3.95 g	Iron	1.21 mg	5.92%	Calories from Saturated Fat
Saturated Fat	1.56 g	Carbohydrates	35.87 g	Vitamin A	46.5 IU	Water ¹	*14.38* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.23 g	Vitamin C	0.1 mg	Ash ¹	*0.67* g	60.37%	Calories from Carbohydrates
								6.65%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.