

Whole Grain Apple Bread

Makes: 640 Servings

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Ingredients	Weight	Measure
Water	20 lb	2 gal 1 1/2 qt
Lowfat 1% milk	4 lb	1 qt 3 1/2 cups
Vegetable oil	3 lb 13 oz	2 qt
Whole wheat flour	25 lb	5 gal 3 qt 1 1/2 cups
Rolled oats	1 lb 7 oz	2 qt
Enriched all-purpose flour	11 lb	2 gal 2 qt
Sugar	1 lb 12 1/4 oz	1 qt
Salt	10 1/3 oz	1 cup
Insant nonfat dry milk	9 1/2 oz	1 qt
Active dry yeast	6 3/4 oz	1 cup
canned apples, sliced	89 lb	11 gal 7 1/2 qt (16 No. 10 cans)
Applesauce	54 lb	5 gal 3 qt (8 No. 10 cans)
Ground cinnamon	2 lb 1/4 oz	2 qt

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	165	
Total Fat	3.2 g	
Protein	3.76 g	
Carbohydrates	33.39 g	
Dietary Fiber	4.74 g	
Saturated Fat	0.51 g	
Sodium	164 mg	

Directions

1. Prepare bread dough using instructions in USDA B-16 Yeast Roll recipe. Set dough aside to rise until double in size.
2. Drain apples and set aside.
3. Divide dough into 8 (18" x 28" x 2") cake pans. Pat down and spread out evenly.
4. Combine 2 No. 10 cans of sliced drained apples in large bowl. Chop with dough cutter. Add 1 No. 10 can of applesauce, 1 cup cinnamon, and 1 cup brown sugar. Stir.
5. Spread apple mixture on top of bread dough and press into dough. Using dough cutter chop apple mixture into dough.
6. By the time you finish all 8 pans they will have risen enough to place into the oven.
7. Bake until golden brown: Convection oven: 350°F for 30 minutes or until internal temperature reaches 193°F.
8. Cut each pan 8 x 10 (80 pieces per pan).