

*Original*

# Apple Pie Logs®



Manufactured by  
**Finger Food  
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## APPLE FILLING IN DOUGH

Sodium Propionate and Potassium Sorbate Added to Retard Spoilage of Dough

### INGREDIENTS:

**Dough:** Enriched wheat flour (contains: wheat flour, niacin, iron, thiamine mono-nitrate, riboflavin, folic acid), water, liquid whole egg and/or liquid egg white, corn starch and/or modified corn starch, salt, vinegar, sodium propionate, sodium stearoyl lactylate, potassium sorbate.

**Apple Filling:** Diced apples (prepared with ascorbic acid, citric acid and salt), water, sugar, corn syrup, food starch - modified, contains 2% or less of each of the following: gellan gum blend (sodium citrate, sugar, gellan gum), natural flavor, spices, potassium sorbate as preservative, salt, citric acid.

**CONTAINS: EGG, WHEAT**

Made In A Facility That Produces Milk Products

**CONTAINS  
APPROXIMATELY  
72 APPLE PIE LOGS**

**NET WEIGHT  
10.15 LBS (4,608 g)**

**KEEP FROZEN**

**PRODUCT OF USA**



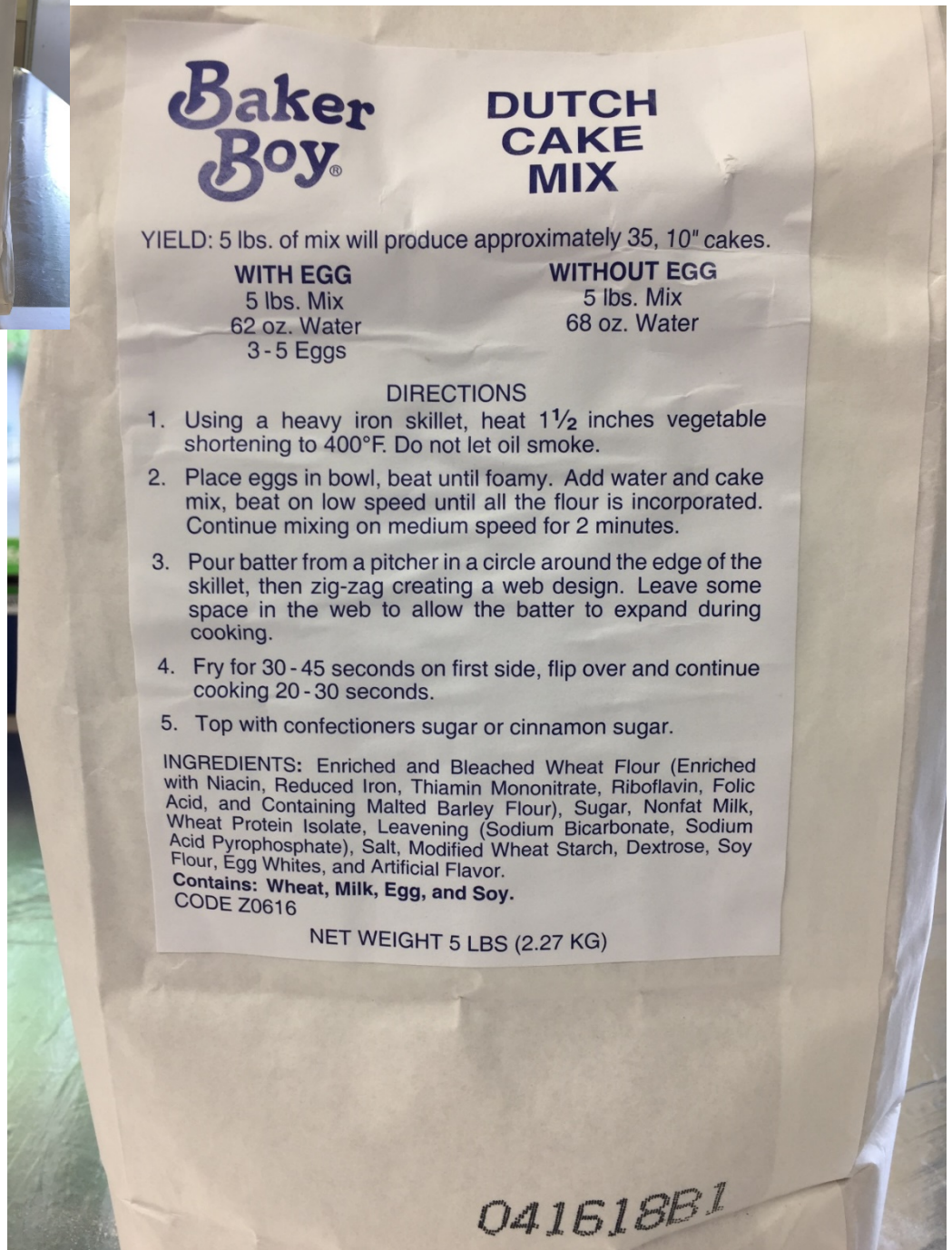
Be sure to use a well "Seasoned" French waffle iron. To Season Molds, place in hot (375) oil for several minutes. REMOVE molds from fryer and drain excess oil.

"Dip" molds carefully into the batter - DO NOT DIP SO DEEPLY THAT BATTER COMES UP OVER THE TOP EDGE OF CASTING.

INGREDIENTS: Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononiphate, Riboflavin, Folic Acid), Sugar, Whole Egg, Leavanning (Sodium Aluminum Phosphate, Sodium Bicarbonate) and artificial Flavor.

CONTAINS: EGG AND WHEAT





**Baker  
Boy®**

**DUTCH  
CAKE  
MIX**

YIELD: 5 lbs. of mix will produce approximately 35, 10" cakes.

**WITH EGG**

5 lbs. Mix  
62 oz. Water  
3 - 5 Eggs

**WITHOUT EGG**

5 lbs. Mix  
68 oz. Water

**DIRECTIONS**

1. Using a heavy iron skillet, heat 1½ inches vegetable shortening to 400°F. Do not let oil smoke.
2. Place eggs in bowl, beat until foamy. Add water and cake mix, beat on low speed until all the flour is incorporated. Continue mixing on medium speed for 2 minutes.
3. Pour batter from a pitcher in a circle around the edge of the skillet, then zig-zag creating a web design. Leave some space in the web to allow the batter to expand during cooking.
4. Fry for 30 - 45 seconds on first side, flip over and continue cooking 20 - 30 seconds.
5. Top with confectioners sugar or cinnamon sugar.

**INGREDIENTS:** Enriched and Bleached Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid, and Containing Malted Barley Flour), Sugar, Nonfat Milk, Wheat Protein Isolate, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate), Salt, Modified Wheat Starch, Dextrose, Soy Flour, Egg Whites, and Artificial Flavor.

**Contains: Wheat, Milk, Egg, and Soy.**

CODE Z0616

NET WEIGHT 5 LBS (2.27 KG)

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# Nutrition Facts

About 378 servings per container

**Serving size** 1/4 Cup (30g)

**Amount per serving**

**Calories** 120

% Daily Value\*

**Total Fat** 0g 0%

**Saturated Fat** 0g 0%

**Trans Fat** 0g

**Cholesterol** 0mg 0%

**Sodium** 0mg 0%

**Total Carbohydrate** 30g 11%

**Total Sugars** 29g

**Includes 29g Added Sugars** 58%

**Protein** 0g

Not a significant source of dietary fiber, vitamin D, calcium, iron, and potassium.

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS: SUGAR, CORNSTARCH**