



This recipe
meets



2 oz. eq.
whole grain-rich



0.5 cups
fruit

Eggo®

Eggo® Eggoji™ Apple Pie Waffles

SERVING SIZE: 1 serving | **YIELDS:** 50 servings

Ingredients

Measure

Eggo® Eggoji™ Waffles	100 ea.
Canned Sliced Apples, Drained	1 cup
Brown Sugar	
Cinnamon	¼ cup
Sugar-Free Whipped Topping	3 cups

Directions*

1. Preheat oven to 350°F.
2. Drain sliced apples.
3. Lightly coat sheet pan with pan release spray.
4. Combine drained apples, brown sugar, and cinnamon (reserve half for garnish) in a mixing bowl and stir gently. Transfer apple mixture to prepared pan and spread evenly. Bake for 20 minutes.
5. Transfer baked apples to steam table pan and cover.
6. Place waffles in a single layer on a sheet pan. Heat for 4 to 6 minutes.
- Assembly:
 - a. Place two waffles on serving tray.
 - b. Top waffles with ½ cup warm cinnamon apples.
 - c. Finish with 1 Tbsp whipped topping and sprinkle of cinnamon.
8. Serve immediately.

Item #	Distributor #	Product Description	Case
38000-24698		Eggo® Eggoji™ Waffles Made with 16g Whole Grain	144ct./1.23oz.

*Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate.