



APPLE TOPPED MAPLE WAFFLE FLATBREAD

YIELD: 1 Flatbread Apple Crisp

Each Flatbread Apple Crisp provides 1 oz. eq. grain and 1/4 cup fruit servings on USDA Child Nutrition Food Based Breakfast or Lunch Menus.

INGREDIENTS:

- 1 each Whole Grain Maple Waffle Flatbread (17279)
- ½ cup Apple Pie Filling
- 1 Tbsp. Rich's® Streusel Crumbs (O4077)
- 1 tsp. Rich's® Vanilla Heat 'N Ice™ Icing (O9976)



DIRECTIONS:

1. Store flatbread product at 0°F to -10°F.
2. Remove frozen flatbread from the case and place on a lined sheet pan with 1-inch spacing.
3. Spread ½ cup apple pie filling over each flatbread.
4. Crumble 1 Tbsp. Rich's Streusel Crumbs over each of the apple-topped flatbreads.
5. Place the topped flatbreads in a 375°F convection oven for 4-5 minutes or until streusel crumb toppings are lightly browned and flatbreads are warm.
6. Warm Rich's Vanilla Heat 'N Ice™ icing and drizzle 1 tsp. over each of the topped flatbreads.
7. Allow icing to set for at least 2 minutes before serving.
8. Serve flatbreads warm or cold.

NUTRITIONAL VALUE OF 2 FLATBREAD APPLE CRISP:

Calories	275 kcal	Cholesterol	0.00 mg	Sugar	4.00 g	Calcium	70.56 mg	22.93% Calories From Total Fat
Total Fat	7.01 g	Sodium	180.56 mg	Protein	2.85 g	Iron	1.20 mg	7.69% Calories From Sat. Fat
Saturated Fat	2.35 g	Carbohydrates	49.69 g	Vitamin A	0.00 IU	Water	0.35 g	72.29% Calories From Carbs
Trans Fat	0.02 g	Dietary Fiber	1.20 g	Vitamin C	0.00 mg	Ash	0.23 g	4.15% Calories From Protein