

(4001) 100CT PEANUT CARAMEL APPLE 11oz

Ingredients	Amount
(4010) Caramel Apple	1 CARAMEL APPLE
(803) Chopped Peanuts	1 OZ

Instructions

Peanut Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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(4004) 88CT CARAMEL APPLE 11.25oz

Ingredients	Amount
(44874) 88ct Granny Smith Apples	1 88CT APPLE
(44800) Made In Store	5 OZ CARAMEL
(2020) Caramel Apple Sticks	1 STICK

Instructions

Caramel Apple

1. Prepare necessary amount of apples to meet desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.

3. Produce per recipe 44800 Caramel Made In Store
4. Dip apple into liquid caramel and carefully shake off excess.
5. Set aside to cool on prepared sheet pan liner.

INGREDIENTS: Apple, corn syrup solids, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin - an artificial flavor. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4010) 100CT CARMEL APPLE 9oz

Ingredients	Amount
(44801) 100ct Granny Smith Apple 5 1/2oz	1
(44800) Made In Store	3.5oz
(2020) Caramel Apple Sticks	1

Instructions

Caramel Apple

1. Prepare necessary amount of apples to meet desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Produce per recipe 44800 Caramel Made In Store
4. Dip apple into liquid caramel and carefully shake off excess.
5. Set aside to cool on prepared sheet pan liner.

INGREDIENTS: Apples, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4011) 100CT PECAN CARMEL APPLE 11oz

Ingredients	Amount
(4010) Caramel Apple	1 CARMEL APPLE

(9105) Raw Med Pecan Pieces 2 OZ

Instructions

Pecan Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, pecan pieces, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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(4012) 100CT TURTLE CARAMEL APPLE 12.5oz

Ingredients	Amount
(4011) 100ct Pecan Caramel Apple 11oz	1 STREAKER APPLE
(9112) Milk	1 1/2 OZ

Instructions

Turtle Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Pecan Caramel Apples (4005 or 4011) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Pecan Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, pecan pieces, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed,

soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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(4014) 100CT MK STRIPED CARAMEL APPLE 10oz

Ingredients	Amount
(4010) Caramel Apple	1 CARAMEL APPLE
(9112) Milk	1 OZ

Instructions

Striped Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Caramel Apples (4004 or 4010) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4063) ALMOND MK CHOC CHERRY .75oz

Ingredients	Amount
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(9112) Milk	1/2 OZ
(807) Almond Pieces	1/4 OZ

Instructions

Coated Cherries

1. Hang on to stem and dip cherry in coating. Shake and lightly scrape off the excess coating.
2. Sprinkle with roasted and salted almond pieces before coating starts to harden.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide). CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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(4082) PKG PECAN SNAPPER 4.5 oz

Ingredients	Amount
(40048) Pecan Snapper 4.5 Oz	1
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4082L) Lbl Pecan Snapper 100rl	1 LABEL

Instructions

PECAN SNAPPER

1. Prepare CPC bags with appropriate label and amount necessary to meet store needs. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Gather enough 40048 - Pecan Snapper to meet production needs.
4. With gloved hands place Bear Claw into prepared CPC bags.
5. Seal end with heat sealer and display.

Required Label: 4082L

INGREDIENTS: Pecans, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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(4083) PKG BEAR CLAW 4.5 oz

Ingredients	Amount
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(40049) Bear Claw 4.5 Oz 1
(9219) 5 X 6-1/2 Cello Bag 1 BAG
(4083L) Lbl Bear Claw 100rl 1 LABEL

Instructions

BEAR CLAW

1. Prepare CPC bags with appropriate label and amount necessary to meet store needs. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Gather enough 40049 - Bear Claws to meet production needs.
4. With gloved hands place Bear Claw into prepared CPC bags.
5. Seal end with heat sealer and display.

Required Label: 4083L

INGREDIENTS: roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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(4088) CARAMEL CHEWS 1OZ

Ingredients	Amount
(44800) Made In Store	1 OZ
(2022) Clear Cello Sheets 5x5 Bdl 1m	1 SHEET

Instructions

Caramel Chews

1. For this activity you will need gloves, a scale, 5x5 cello sheets as noted in the recipe, a block scraper and a tray of cooled caramel. This activity is most efficiently carried out by two people one to cut and place the chew and the other to grab and wrap the chew.
2. Place six 5x5 cello sheets on scale, person one with gloved hands will cut chews and place on each sheet to the weight of one ounce.
3. To cut chews and avoid both damage to the tray and scraping metal shavings use only a block scraper for cutting. Push block scraper directly down into caramel. Once you hit the tray wiggle block scraper back and forth, pick up scraper move to end of cut and repeat process until you have a strip of caramel.

4. Person one will now cut caramel into smaller one ounce piece and shape into barrel. Once finished placing the chew onto the cello sheet.

5. Person two with no gloves on picks up the caramel with the sheet wrapping it around the caramel and twisting both ends and replaces the sheets as necessary onto the scale.

INGREDIENTS: corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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(4100) PKG WIN BX WHT CHOC BREAK UP BAR 6OZ

Ingredients	Amount
(9118) White	6 OZS
(1910) 1/2# Kil B&w Windw Bx	1 box
(4100B) Lbl Win Bx Wht Choc Break-up 6oz 100rl	1 label

Instructions

MOLDED CHOCOLATES

1. Fill mold with coating. This can be done with a ladle, chocolate veil, or stripe bottle (milk and dark compound is not used for molding).
2. Remove excess with scraper or rubber spatula.
3. Tap mold flat on table to remove air bubbles.
4. Let harden.
5. Remove from mold.
6. Trim edges if necessary.
7. If needed, attach toppers, etc. by using a dab of coating from stripe bottle.

*Molds must be wiped clean with cotton balls or washed with hot water when they get a cloudy film on them.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor). CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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