

Process

Final Recipe Preparation Breadstick

1. Weigh all wet ingredients, then combine
2. Pour the wet mix into the dry mix and stir until a cohesive dough has formed
3. Roll into a sheet $\frac{1}{4}$ inch thick
4. Cut into sticks that are **number by number**, prick the dough sticks
5. Bake at 250 degrees Fahrenheit, or until the breadsticks are golden brown, let cool
6. Fill package with 5 sticks per serving weighing 17.5 grams

Apple Dip

Caramel Syrup

1. Weigh granulated sugar, and add to a steam jacket kettle fitted with a paddle and scraper attachment
2. Cook the sugar until it turns a deep amber color
3. Add hot water carefully, the mixture will boil and steam rapidly
4. Agitate the mixture until all the sugar has dissolved
5. Add into the apple mixture at step 3

Apple Portion

1. Wash apples, then mill whole making sure to keep some of the apple juice for a later addition.
2. Weigh and combine apple puree, apple juice, citric acid, water, brown sugar, cinnamon, salt, vanilla, and butter
3. Add in caramel syrup