



Dessert Extavia

Yield – 100 servings

Ingredients

2 lbs. Butter
4 lbs. Graham Cracker crumbs
2 #10 cans Applesauce, sweetened
Cinnamon or Nutmeg
(as desired)

How To Prepare

1. Melt butter in pan to be used for dessert
2. Mix graham cracker crumbs with melted butter. Reserve some crumbs for topping.
3. Spread crumbs in bottom of shallow pan and press against bottom and sides of pan.
4. Spread crust with applesauce. Top with remaining crumbs.
5. Place pans of dessert in refrigerator and let Stand for several hours before serving.
6. Serve with whipped topping to which a dash of cinnamon or nutmeg has been added.

*****Nutritional Information Per Serving*****

Calories = 227	Saturated Fat = 5.59g	Dietary Fiber = 1.51g	Vitamin C = 1.06mg
Carbohydrate = 33.19g	Cholesterol = 0mg	Protein = 2.07g	Calcium = 11.98mg
Total fat = 10.16g	Sodium = 252mg	Vitamin A = 73RE	Iron = 1.24mg

Recipe provided by Russell County Schools, Kentucky

