

# Apple Almond

## ***Small Batch - 4 to 5 slices***

Combine 1/2 cup mix with 1/3 to 1/2 cup water. Mix until smooth.

## ***Large Batch - 8 - 10 slices***

Combine 1 cup mix with 2/3 to 3/4 cup water. Mix until smooth.

## **TO COOK**

Preheat frying pan with layer of cooking oil (preferably corn oil) on medium-low heat. Do not leave pan unattended. Pour batter into low dish. Dip bread (we suggest French Bread) in batter, draining off excess. Cook until lightly brown on each side. Do not crowd in pan. Maintain oil level as you cook additional slices.

Top with maple or berry syrup.

ENJOY!

**NUTRITIONAL INFORMATION:** Serving Size 1/8 cup; Calories 70; Fat Cal. 0; Trans Fat 0g; Choles. 10mg; Sodium 95 mg; Total Carb. 14 g; Fiber 0g; Sugars 6g; Protein 3 g; Calcium 8%DMV, Iron 2% DMV

## **ALLERGEN: Wheat, dairy, egg, almond**

*Packaged on equipment with dairy, dried eggs, fruits, wheat ingredients*

**INGREDIENTS:** Unbleached flour, non-fat dry milk, sugar, dried egg, dried apples, cinnamon, almond flavor, salt

# **FARM COUNTRY SPECIALTIES**

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