



Old Fashioned Kitchen



Apple / Cinnamon / Raisin Crepes

- *A delicious combination of wholesome apples, raisins, and cinnamon wrapped in an open-ended crepe*
- *A healthy alternative to Apple Pie*
- *Top with whipped cream or ice cream*
- *Prepare in oven or on flat top grill*
- *Kosher certified* Ⓢ

OFK Apple Cinnamon Raisin Roll Up

Pack Size – 7/16/2.5 oz.

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Nutrition Facts	
Serving size	1 crêpe (71g)
Amount per serving	
Calories	100
	% DV*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 40mg	2%
Total Carbohydrate 15g	6%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 4g Added Sugars	8%
Protein 4g	
Vit. D 0mcg 0%	• Calcium 0mg 0%
Iron 0.3mg 2%	• Potas. 60mg 0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

INGREDIENTS

Crepes: Water, Enriched Wheat Flour (Malted Barley Flour, Niacin, Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid), Dextrose, Canola Oil, Dried Egg Whites, Unbleached Soy Lecithin, Salt.

Filling: Apples, Water, Sugar, Raisins, Modified Corn Starch, Canola Oil, Lemon Juice, Salt, Cinnamon, and Nutmeg.

Allergen Information: Contains Wheat, Eggs and Soy

DIRECTIONS

OVEN: Preheat oven to 400 °F. Cook for 10 minutes on one side, turn over, cook additional minutes if needed to warm through.

SKILLET: Apply cooking oil or butter to skillet. Heat over medium flame. Add frozen roll up. Turn occasionally until all sides are browned. Heat through the center.

(Ok to Thaw and Serve)