

# Apple Cinnamon Raisin Crêpes



A delicious combination of wholesome apples, raisins and cinnamon wrapped in an open-ended crêpe



A healthy alternative to Apple Pie



Top with whipped cream or ice cream



Prepare in oven or on flat top grill



Kosher certified (U)

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# OFK Apple Cinnamon Raisin Roll Up

Pack size-7/16/2.25 oz. • 1 00 41641-10610 9

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 crêpe (71g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
	<small>% DV*</small>
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 40mg	<b>2%</b>
<b>Total Carbohydrate</b> 15g	<b>6%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 9g	
Includes 4g Added Sugars	<b>8%</b>
<b>Protein</b> 4g	
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Vit. D 0mcg 0%	• Calcium 0mg 0%
Iron 0.3mg 2%	• Potas. 60mg 0%

\*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.

## Ingredients:

**Crepe:** Water, Enriched Wheat Flour (Niacin, Iron, Reduced Iron, Potassium Bromate, Thiamine, Mononitrate, Riboflavin, Enzyme, 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

## Preparation Directions:

**Skillet:** Preheat skillet with ample amount of cooking oil or butter to cover surface. Add frozen blintzes. Over medium heat, lightly brown on each side, turning occasionally for about 8 minutes or until warmed through.

**Conventional Oven:** Preheat oven to 350°F. Place frozen rollup on a lightly oiled baking sheet. Bake 10 minutes, turn over, cook additional minutes if need to warm through.