

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)

Please visit our website for more information, recipes and serving suggestions

www.oldfashionedkitchen.com

OFK Apple Cinnamon Raisin Roll Up

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

Nutrition Facts	
Serving size	1 crêpe (71g)
Amount per serving	
Calories	100
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	% DV*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 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	
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Vit. D 0mcg 0%	Calcium 0mg 0%
Iron 0.3mg 2%	Potas. 60mg 0%
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*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.