

Baked Goods

Allowed

Jams, jellies and preserves: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, or a combination of these fruits

Fruit butters: apple, apricot, grape, peach, plum, quince, and prune

Baked goods such as: breads, cookies, cakes, pies, and pastries. Only high-acid fruit pies that use the following fruits are allowed: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits

Not Allowed

Jams, jellies and preserves: rhubarb, tomato, and pepper jellies or jams

Fruit butters: pumpkin butter, banana butter, and pear butter

Baked goods: pumpkin pie, sweet potato pie, cheesecake, custard pies, crème pies, and pastries with *potentially hazardous** fillings or toppings

**potentially hazardous food means any food that requires time and temperature control in order to prevent bacteria growth*