

APPLE CRISP

RSD #10, Avon and Canton Public Schools - 2018

Grades: K-12

Yield: 50 portions

| INGREDIENTS | 50 SERVINGS | | DIRECTIONS |
|---|-------------|-------------------------|--|
| | WEIGHT | MEASURE | |
| All-purpose flour, enriched | 14 oz. | 3¼ cups | <ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> For topping: Combine flour, rolled oats, brown sugar, cinnamon, nutmeg, salt, and margarine or butter. Mix until crumbly. Set aside for step 6. For filling: Drain apples, reserving juice. Add enough water to juice to make 1½ cups liquid. Set liquid aside for step 5. Place drained apples (5 lb. 9 oz. or 2 qt. 3¾ cups) into steam table pan (12" x 20" x 2½"). For 50 servings, use 1 pan. Sprinkle 10½ oz. (1½ cups) sugar, 1½ tsp cinnamon, and pour ¼ cup lemon juice over apples in pan. Stir to combine. Pour 1½ cups liquid over apples in pan. Sprinkle topping mixture prepared earlier (3 lb. 6 oz. or approximately 2 qt. 1 cup) topping evenly over apples in steam table pan. Bake until topping is browned and crisp: Conventional oven: 425°F for 35-45 minutes Convection oven: 350°F for 25-35 minutes Cool to 140°F or higher. Cut each pan into 5 x 10. |
| Roller oats | 9 oz. | 3 cups, 5 Tbsp + 1 tsp | |
| Brown sugar, packed | 15 oz. | 2 cups | |
| Ground cinnamon | | 1½ Tbsp | |
| Ground nutmeg | | 1½ Tbsp | |
| Salt | | ½ tsp | |
| Margarine or butter | 1 lb. | 2 cups | |
| Apples, canned unsweetened sliced, solid packed, with juice | 6 lb. 4 oz. | 1 no. 10 can (12⅔ cups) | |
| Water, as needed | | | |
| Sugar | 10½ oz. | 1½ cups | |
| Ground cinnamon | | 1½ tsp | |
| Frozen lemon juice concentrate, reconstituted | | ¼ cup | |
| <p>Serving Size: Cut each pan into 5x10 pieces.</p> <p>Meal Pattern Contribution: ¼ cup fruit</p> <p>Allergens: Dairy, Wheat</p> | | | |

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

