

BERRY CRISP

Hartford Public Schools - 2018

Grades: K-12

Yield: 50 Or 100 portions

| INGREDIENTS | 50 SERVINGS | | 100 SERVINGS | | DIRECTIONS |
|---------------------------------------|-------------|-----------------|--------------|-----------------|---|
| | WEIGHT | MEASURE | WEIGHT | MEASURE | |
| Enriched all-purpose flour | 13 ½ oz | 3 cups + 2 Tbsp | 1 lb, 11 oz. | 1 qt. + 2 ¼ cup | <ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 1. For topping: Combine flour, rolled oats, brown sugar, cinnamon, nutmeg, salt, and margarine. Mix until crumbly. Set aside. 2. Place the berries in each hotel pan (12"x20"x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. 3. Combine grape juice with granulated sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. 4. Combine cornstarch and water. Stir until smooth. 5. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. 6. Pour thicken juice mixture over berries in each pan. 7. Sprinkle equal amounts of topping evenly over berries in each pan. 8. Bake until topping is browned and crisp: <i>Conventional oven: 375°F, for 35-45 minutes</i> <i>Convection oven: 350°F for 25-35 minutes</i> |
| Rolled oats | 9 oz | 3 cups + 2 Tbsp | 1 lb, 2 oz. | 1 qt. + 2 ¼ cup | |
| Brown sugar, packed | 15 oz | 3 ½ cups | 1 lb, 14 oz. | 1 qt 3 cups | |
| Ground cinnamon | | 1 Tbsp + 1½ tsp | | 3 Tbsp | |
| Ground nutmeg | | 1 Tbsp + 1½ tsp | | 3 Tbsp | |
| Salt | | ½ tsp | | 1 tsp | |
| Margarine | 1 lb | 2 cups | 2 lb | 1 qt. | |
| Fresh blueberries | 2 ⅞ lbs | 6.5 cups | 4 ¼ lbs | 16 cups (4 qts) | |
| Fresh strawberries, hulled and sliced | 2 ½ lbs | 6.5 cups | 5 lbs | 13 cups | |
| Fresh raspberries or blackberries | 2 ¼ lbs | 7 cups | 4 ½ cups | 14 cups | |
| Grape juice | 10 oz | 1½ cup | 1 lb. 4 oz | 3 cups | |
| Granulated sugar | | ¼ cup | | ½ cup | |
| Frozen orange juice concentrate | | ¼ cup 2 Tbsp | | ¾ cup | |
| Corn starch | | ¼ cup | | ½ cup | |
| Water, cold | | | | | |

Serving Size: 7/8 cup - 6 oz spoodle

Meal Pattern Contribution: 3/4 cup fruit

Notes: 1 lb. Blueberries, fresh, raw yields 2.97 cups,
1 lb. Strawberries, fresh, whole, raw yields 2.625 cups,
1 lb. Raspberries, fresh, raw yields 3.03 cups.

Allergens: Wheat, Soy, Milk

HACCP / Serving Instructions:

Let set for 15 minutes before portioning.

1. Using a # 6 scoop, portion into 50 servings per pan.
2. Berry Crisp can be served hot or cold.
 - a. **When serving HOT:** Hold at 140°F or Higher throughout serving. Check Temperature again during service. If below 140°F, remove from the line and reheat to 165°F. **When serving COLD:** Cool to 70°F or lower within 2 hours, then cool to 40°F or lower within 4 hours. Cover and refrigerate until serving time. Check temperature during service. If the product is above 40°F for 2 hours, dispose of product and record in the action column of the temperature log sheet.



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