

# Cherry Crisp

<b>Servings:</b>	50.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-37301
<b>School:</b>	Knox Middle School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HR A/P	13 1/2 Ounce	Weight	227528
OATS QUICK HOT CEREAL	9 Ounce	Weight	240869
SUGAR BROWN LT	15 Ounce	Weight	860311
SPICE CLOVES GRND	1/2 Teaspoon		224774
SALT IODIZED	1/2 Teaspoon		350732
BUTTER PRINT SLTD GRD AA	1 Pound		191205
CHERRY RED TART PITTED W/P	8 1/2 Pound	Drained-Reserve 1 cup of juice	118125
SUGAR CANE GRANUL	10 Ounce	Weight	108642
JUICE ORNG 100 FRSH	1/4 Cup		118930
STARCH CORN BIB	3/8 Cup	1/4 cup plus 2 Tablespoons	704377
Tap Water for Recipes	1/2 Cup	Cold	000001WTR

## Preparation Instructions

1. For topping: Combine flour, rolled oats, brown sugar, cloves, salt, and butter. Mix until crumbly. Set aside for step 8.
2. For filling: Drain cherries, while 1 cup of juice reserving juice.
3. Place cherries into steam table pan (12" x 20" x 2 1/2").
4. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes.
5. Combine cornstarch and cold water. Stir until smooth.
6. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.
7. Pour liquid mixture over cherries in each pan.
8. Sprinkle topping evenly over cherries in pan.

9. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes. Convection oven: 350° F for 25-35 minutes

10. Cool. Cut each pan 5 x 10 (50 pieces per pan).

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.750
<b>Fruit</b>	0.250
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Piece

Amount Per Serving			
<b>Calories</b>	312.76		
<b>Fat</b>	7.41g		
<b>SaturatedFat</b>	4.54g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	19.20mg		
<b>Sodium</b>	100.25mg		
<b>Carbohydrates</b>	61.20g		
<b>Fiber</b>	1.36g		
<b>Sugar</b>	50.64g		
<b>Protein</b>	2.16g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	1.17mg	<b>Iron</b>	0.55mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available