

HOMEMADE SWEET CHERRY CRISP



Servings:	48.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27153
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY	1 Pint		260231
OATS QUICK HOT CEREAL	1 Pint		467251
SUGAR BROWN LT	1 Pint		860311
SALT IODIZED	0 Teaspoon		350732
BUTTER PRINT SLTD GRD AA	1 1/2 Cup		191205
Cherries, Sweet, Frozen	1 Gallon 2 Quart (24 Cup)	THAW and drain	110872
SUGAR BEET GRANUL	1 1/3 Cup		108588
STARCH CORN	1 Cup		108413
JUICE LEM	1/4 Cup		887320
EXTRACT ALMOND IMIT	1 Tablespoon		159727

Preparation Instructions

Preheat oven to 350. Combine cherries, granulated sugar, cornstarch, lemon juice, almond extract and 1/2 tsp salt in a large bowl. Toss gently. Pour mixture into a pan that has been sprayed with pan release. Sprinkle topping mixture over cherry mixture. Bake until filling is bubbly and topping is crisp.

To make Topping: Combine flour, oats, brown sugar and 1/2 tsp. salt in a bowl, stirring with a whisk. Cut in chilled butter until mixture resembles course meal.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.104
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 48.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories		185.24	
Fat		5.75g	
SaturatedFat		3.55g	
Trans Fat*		0.00g	
Cholesterol		15.00mg	
Sodium		69.95mg	
Carbohydrates		32.50g	
Fiber		2.46g	
Sugar		22.33g	
Protein		1.42g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.72mg	Iron	0.20mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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