

# Apple Fruit Crisp

NO IMAGE

<b>Servings:</b>	50.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20857

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY	3 Cup		260231
OATS QUICK HOT CEREAL	3 1/2 Cup		284386
SUGAR BROWN LT	2 Cup		860311
SPICE CINNAMON GRND	6 Teaspoon		224731
BUTTER PRINT UNSLTD GRD AA	2 Cup		299405
Apple Slices, Canned, Unsweetened	1 #10 CAN		100206
SUGAR BEET GRANUL	1 1/2 Cup		108588
Cold Water	0 Cup	As much needed for recipe	0000

## Preparation Instructions

For Topping:

1.) Combine flour, rolled oats, brown sugar, cinnamon and butter. Mix until crumbly. Set aside for step 6.

For Filling:

2.) Drain apples (reserve juice), add enough water to juice to make 1.5 cups liquid.

3.) Place 3.5 qt apples into steamtable pan (12"x20"x2.5")

4.) Sprinkle 10 oz sugar, 1.5 tsp cinnamon over apples in each pan. Stir to combine.

5.) Pour 1.5 cups liquid over apples in each pan.

6.) Sprinkle approximately 2.5 qt topping evenly over apples in each pan.

7.) Bake until topping is browned and crisp. Conventional oven: 425° for 35-45 mins

Convection oven: 350° for 25-35 mins.

8.) Cool. Cut each pan into 5x9 (45 pieces)

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.750
<b>Fruit</b>	0.130
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Piece

Amount Per Serving	
<b>Calories</b>	183.75
<b>Fat</b>	7.46g
<b>Saturated Fat</b>	4.56g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	19.20mg
<b>Sodium</b>	4.87mg
<b>Carbohydrates</b>	28.06g
<b>Fiber</b>	1.69g
<b>Total Sugar</b>	17.70g
<b>Added Sugar</b>	13.44g
<b>Protein</b>	0.70g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 2.94mg	<b>Iron</b> 0.30mg

## Nutrition - Per 100g

<b>Calories</b>	1239.06
<b>Fat</b>	50.28g
<b>Saturated Fat</b>	30.76g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	129.47mg
<b>Sodium</b>	32.85mg
<b>Carbohydrates</b>	189.22g
<b>Fiber</b>	11.41g
<b>Total Sugar</b>	119.37g
<b>Added Sugar</b>	90.64g
<b>Protein</b>	4.72g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 19.80mg	<b>Iron</b> 2.04mg