

Cherry Fruit Crisp

NO IMAGE

Servings:	24.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21442
School:	Veterans Elementary School at Mundell		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY	25 Tablespoon	1 1/2 cups + 1 Tablespoon	260231
OATS QUICK HOT CEREAL	1 3/4 Cup		284386
SUGAR BROWN LT	1 Cup		860311
SPICE CINNAMON GRND	2 1/4 Teaspoon		224731
SALT IODIZED	1/4 Teaspoon		108286
Cherries, Sweet, Frozen	12 Cup	THAW	110872
BUTTER PRINT UNSLTD GRD AA	1 Cup		299405
STARCH CORN	3 Tablespoon		108413
SUGAR BEET GRANUL	3/4 Cup		108588

Preparation Instructions

Thaw blueberries before making this crisp:

1. Place frozen cherries in a steam-table pan lined with a perforated steam-table pan.
2. Cover and place in cooler overnight.

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1. Topping: Combine flour, cornstarch, rolled oats or rolled wheat, brown sugar, salt, and butter. Mix until crumbly. Set aside to step 6.

2. Into each steam table pan (20.75" x 12.75" x 6") which has been lightly coated with pan release spray, place 2lb 14oz (1qt 3c) cherries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
 3. Over cherries in each pan, sprinkle 5oz (3/4 c) sugar and 3 Tablespoons of cornstarch. Stir to combine.
 4. Sprinkle approximately 1lb 11oz (1qt 1c) topping from step 1 evenly over cherries in each pan.
 5. Bake until topping is browned and crisp: Conventional over: 425 degrees F for 35-45 minutes; Convection oven: 350 degrees F for 25-35 minutes
 6. Cool. Cut each pan 4 x 6 (24 pieces) Portion is 1 piece.
- No CCP necessary.

Meal Components

Amount Per Serving

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	0.750
Fruit	0.500
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Piece

Amount Per Serving	
Calories	216.48
Fat	7.77g
Saturated Fat	4.75g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	24.83mg
Carbohydrates	35.41g
Fiber	2.79g
Total Sugar	23.00g
Added Sugar	14.00g
Protein	1.73g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 3.10mg	Iron 0.32mg

Nutrition - Per 100g

Calories	1401.15
Fat	50.29g
Saturated Fat	30.76g
Trans Fat	0.00g
Cholesterol	129.45mg
Sodium	160.73mg
Carbohydrates	229.21g
Fiber	18.03g
Total Sugar	148.88g
Added Sugar	90.63g
Protein	11.19g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 20.09mg	Iron 2.09mg