

Apple Fruit Crisp

NO IMAGE

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 50.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | 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

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 0.750 |
| Fruit | 0.130 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Piece

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

Nutrition - Per 100g

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