

FRUIT CRISP**MEAL COMPONENT CONTRIBUTION:**

½ oz. eq. whole grain based dessert, ½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

WHOLE GRAINS : FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Apples, Sliced, Canned, #2401	4 #10 cans
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Sugar, Brown, #2024	1 quart + 1 cup, , packed
Cinnamon, Ground, #2704	1 tablespoon
Lemon Juice, Canned/Bottled, #2247	1/3 cup
Water, Municipal, Mississippi	2 cups
Cereal, Oatmeal, Quick, WGR, #2123	1 quart + 3/4 cup
Sugar, Brown, #2024	2 1/2 cups , , packed
Salt, Table, #2723	2 teaspoons
Flour, All Purpose, Enriched, #2011	1 quart + 2 cups
Margarine, Bulk, #1319	2 pounds + 8 ounces

DIRECTIONS

1. Drain the liquid from the apples and place 1 can of apples in each of 4½" x 20" x 2½" pan sprayed with pan release spray. Reserve the liquid from the apples to replace water in the recipe.
2. Blend the sugar and cinnamon in a large bowl.
3. Add water to the liquid from the apples to equal to the amount of water needed for the recipe. Combine the liquid with the lemon juice and add the liquid to the sugar and cinnamon mixture. Distribute the mixture evenly over the pans of apples.
4. Soften the margarine. For topping, combine margarine, oatmeal,
5. For the topping, combine the margarine, oatmeal, brown sugar, salt, and flour in a large bowl and mix until it is crumbly.
6. Distribute the topping over apples in pan (about 3½ cups per pan) .
7. To bake:
 - Conventional oven - 375 degrees F for 55- 60 minutes, or until the apples are tender.
 - Convection oven: 350 degrees F for 45 -50 minutes, or until the apples are tender.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

8. Cut 5 x 5 for 25 servings per pan.
9. Portion 1 slice per serving. Each portion provides ½ oz. eq. whole grain and ½ cup fruit.

PRODUCTION NOTES

Use USDA Foods products when available.

Cherries or peaches may be substituted for the apples. If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

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NUTRIENTS PER SERVING

Calories	232	Dietary Fiber	1.84 g	Sodium	153.60 mg	Sat. Fat	3.75 g
Carbohydrates	35.01 g	Protein	2.46 g	Total Fat	9.50 g	Trans Fat	0.00 g