

# Apple Crisp

Fruit

Desserts

C-02

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.	
Rolled oats OR Rolled wheat	9 oz OR 9 oz	3 cups 2 Tbsp OR 3 cups	1 lb 2 oz OR 1 lb 2 oz	1 qt 2 ¼ cups OR 1 qt 2 cups		
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 ½ cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.	
Ground cinnamon		1 Tbsp 1 ½ tsp		3 Tbsp		
Ground nutmeg (optional)		1 Tbsp 1 ½ tsp		3 Tbsp		
Salt		½ tsp		1 tsp		
Margarine or butter	1 lb	2 cups	2 lb	1 qt		
Canned unsweetened sliced apples, solid packed, with juice	6 lb 4 oz	3 qt ¾ cup (1 No. 10 can)	11 lb 2 oz	1 gal 2 ½ qt (2 No. 10 cans)		
Water, as needed						
						3. Place 5 lb 9 oz (2 qt 3 ¼ cups) apples into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 50 <sub>2</sub> pans.
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups		4. Sprinkle 10 ½ oz (1 ½ cups) sugar, 1 ½ tsp cinnamon, and ¼ cup lemon juice over apples in each pan. Stir to combine.
Ground cinnamon		1 ½ tsp		1 Tbsp		
Frozen lemon juice concentrate, reconstituted		¼ cup		½ cup		
					5. Pour 1 ½ cups liquid over apples in each pan.	
					6. Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each steamtable pan.	
					7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes	
					8. Cool. Cut each pan 5 x 10 (50 pieces per pan).	

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**SERVING:**

1 piece provides ¼ cup of fruit.  
For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.

**YIELD:**

**50 Servings:** about 10 lb 6 oz

**100 Servings:** about 20 lb 12 oz

**VOLUME:**

**50 Servings:** 1 steamtable pan

**100 Servings:** 2 steamtable pans

Tested 2004

**Nutrients Per Serving**

<b>Calories</b>	200	<b>Saturated Fat</b>	1.59 g	<b>Iron</b>	0.99 mg
<b>Protein</b>	1.95 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	20 mg
<b>Carbohydrate</b>	31.75 g	<b>Vitamin A</b>	350 IU	<b>Sodium</b>	113 mg
<b>Total Fat</b>	7.97 g	<b>Vitamin C</b>	0.5 mg	<b>Dietary Fiber</b>	2.3 g