

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. 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. 3. Place 5 lb 9 oz (2 qt 3 ¾ cups) apples into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. 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. 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).
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	
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					
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups	
Ground cinnamon		1 ½ tsp		1 Tbsp	
Frozen lemon juice concentrate, reconstituted		¼ cup		½ cup	

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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

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