

Cherry Crisp

Fruit

Desserts

B-10

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	6 ¾ oz	1 ½ cups 1 Tbsp	13 ½ oz	3 cups 2 Tbsp	<p>1. Topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, salt, and margarine or butter. Mix until crumbly. Set aside for step 8.</p> <p>2. Filling: Drain cherries, reserving juice. For 25 servings, reserve ½ cup juice. For 50 servings, reserve 1 cup juice. Set juice aside for step 4.</p> <p>3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 2 lb (1 qt 2 Tbsp) cherries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>4. Combine reserved cherry juice with sugar and orange juice concentrate. Heat juice mixture over medium heat for 2 minutes.</p> <p>5. Combine cornstarch and water. Stir until smooth.</p> <p>6. Add cornstarch and water to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.</p> <p>7. Into each pan, pour 1 cup juice mixture over cherries.</p>
Rolled oats	4 ½ oz	1 ¾ cups	9 oz	3 ½ cups	
OR	OR	OR	OR	OR	
Rolled wheat	4 ½ oz	1 ½ cups	9 oz	3 cups	
Brown sugar, packed	7 ½ oz	1 cup	15 oz	2 cups	
Ground cinnamon		¼ tsp		½ tsp	
Salt		¼ tsp		½ tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Canned red cherries tart cherries, pitted, with juice.	2 lb 15 oz	1 qt 1 ½ cups (½ No. 10 can)	5 lb 14 oz	2 qt 3 cups (1 No. 10 can)	
Reserved cherry juice		½ cup		1 cup	
Sugar	5 oz	¾ cup	10 oz	1 ½ cups	
Frozen orange juice concentrate		3 Tbsp		¼ cup 2 Tbsp	
Cornstarch		3 Tbsp		¼ cup 2 Tbsp	
Water, cold		2 Tbsp		¼ cup	

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8. For each pan, sprinkle 1 lb 10 ¾ oz (1 qt 1 ½ cups) topping evenly over cherries.

9. Bake until topping is browned:
 Conventional oven: 425° F for 40 minutes
 Convection oven: 350° F for 25-35 minutes

Cool. Cut each pan 5 x 5 (25 pieces).
 No CCP necessary.

SERVING:	YIELD:	VOLUME:
1 piece provides ¼ cup of fruit.	25 Servings: 5 lb 1 oz	25 Servings: 1 pan
	50 Servings: 10 lb 2 oz	50 Servings: 2 pans
	Tested 2004	

Nutrients Per Serving					
Calories	193	Saturated Fat	1.57 g	Iron	1.51 mg
Protein	2.20 g	Cholesterol	0 mg	Calcium	21 mg
Carbohydrate	29.72 g	Vitamin A	732 IU	Sodium	116 mg
Total Fat	7.79 g	Vitamin C	4.1 mg	Dietary Fiber	1.4 g