

Apple Crisp

Fruit

Desserts

B-19

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, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.</p> <p>2. Filling: Drain apples, reserving juice. Add enough water to juice to make ¾ cup for 25 servings, and 1 ½ cups for 50 servings. Reserve for step 5.</p> <p>3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 2 lb 14 oz (1 qt 3 cups) apples. For 25 servings, use 1 pan. For 50 servings use 2 pans.</p> <p>4. Over apples in each pan, sprinkle 5 oz (¾ cup) sugar, ¼ tsp cinnamon, and 2 Tbsp lemon juice. Stir to combine.</p> <p>5. For each pan, pour ¾ cup liquid over apples.</p> <p>6. Sprinkle approximately 1 lb 11 oz (1 qt 1 cup) topping from step 1 evenly over apples in each pan.</p> <p>7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes</p>
Rolled oats OR Rolled wheat	4 ½ oz	1 ¾ cups OR 1 ½ cups	9 oz	3 ½ cups OR 3 cups	
Brown sugar, packed	7 ½ oz	1 cup	15 oz	2 cups	
Ground cinnamon		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Ground nutmeg (optional)		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Salt		¼ tsp		½ tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Canned unsweetened sliced apples, solid pack, with juice	3 lb 2 oz	3 qt 1 cup (½ No. 10 can)	6 lb 4 oz	1 gal 2 ½ qt (1 No. 10 can)	
Water, as needed					
Sugar	5 oz	¾ cup	10 oz	1 ½ cups	
Ground cinnamon		¾ tsp		1 ½ tsp	
Lemon juice		2 Tbsp		¼ cup	

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8. Cool. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

No CCP necessary.

SERVING:

1 piece provides ¼ cup of fruit.

YIELD:

25 Servings: 5 lb 12 oz (uncooked)

50 Servings: 11 lb 8 oz (uncooked)

VOLUME:

25 Servings: 1 pan

50 Servings: 2 pans

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Nutrients Per Serving

Calories	196	Saturated Fat	1.55 g	Iron	0.98 mg
Protein	1.75 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	29.10 g	Vitamin A	325 IU	Sodium	119 mg
Total Fat	7.74 g	Vitamin C	0.4 mg	Dietary Fiber	0.9 g