

APPLE CRISP

RSD #10, Avon and Canton Public Schools - 2018

Grades: K-12

Yield: 50 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
All-purpose flour, enriched	14 oz.	3¼ cups	<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash Hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> For topping: Combine flour, rolled oats, brown sugar, cinnamon, nutmeg, salt, and margarine or butter. Mix until crumbly. Set aside for step 6. For filling: Drain apples, reserving juice. Add enough water to juice to make 1½ cups liquid. Set liquid aside for step 5. Place drained apples (5 lb. 9 oz. or 2 qt. 3¾ cups) into steam table pan (12" x 20" x 2½"). For 50 servings, use 1 pan. Sprinkle 10½ oz. (1½ cups) sugar, 1½ tsp cinnamon, and pour ¼ cup lemon juice over apples in pan. Stir to combine. Pour 1½ cups liquid over apples in pan. Sprinkle Topping mixture prepared earlier (3 lb. 6 oz. or approximately 2 qt. 1 cup) topping evenly over apples in steam table pan. Bake until topping is browned and crisp: Conventional oven: 425°F for 35-45 minutes Convection oven: 350°F for 25-35 minutes Cool to 135°F or higher . Cut each pan into 5 x 10.
Rolled oats	9 oz.	3 cups 5 Tbsp 1 tsp	
Brown sugar, packed	15 oz.	2 cups	
Ground cinnamon		1½ Tbsp	
Ground nutmeg		1½ Tbsp	
Salt		½ tsp	
Margarine or butter	1 lb.	2 cups	
Apples, canned unsweetened sliced, solid packed, with juice	6 lb. 4 oz.	1 No. 10 can (12⅔ cups)	
Water, as needed			
Sugar	10½ oz.	1½ cups	
Ground cinnamon		1½ tsp	
Frozen lemon juice concentrate, reconstituted		¼ cup	
<p>Serving Size: Cut each pan into 5x10 pieces Meal Pattern Contribution: ¼ cup fruit Allergens: Dairy, Wheat</p>			<p>Serving Instructions</p> <ol style="list-style-type: none"> Hold at 135°F or higher throughout serving. Check temperature again during serving. If below 135°F, remove from line and reheat to 165°F. <p>HACCP Instructions: Critical Control Point: Hold for hot service at 135°F or higher</p>

Recipe and Meal Contribution Review completed by Put Local on Your Tray. SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

