

Cherry Crisp

Fruit

Desserts

B-10

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	6 3/4 oz	1 1/2 cups	13 1/2 oz	3 cups	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and butter or margarine. Mix until crumbly. Set aside for Step 8.
Rolled oats OR	4 1/2 oz	1 3/4 cups	9 oz	3 1/2 cups	
Rolled wheat	4 1/2 oz	1 1/2 cups	9 oz	3 cups	
Brown sugar, packed	7 1/2 oz	1 cup	15 oz	2 cups	
Ground cloves		1/4 tsp		1/2 tsp	
Salt		1/4 tsp		1/2 tsp	
Butter or margarine	8 oz	1 cup	1 lb	2 cups	2. For filling: Drain cherries, reserving juice. For 25 servings, reserve 1/2 cup juice. For 50 servings reserve 1 cup juice. Set juice aside for Step 4.
Canned red cherries (tart, pitted) with juice	3 lb 3 1/2 oz	1 qt 2 cups	6 lb 7 oz	1 No. 10 can	
					3. For 25 servings, place 2 lb 4 oz (1 qt 1 3/4 cups) cherries into a half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, place 4 lb 8 oz (2 qt 3 1/2 cups) cherries into a steamtable pan (12" x 20" x 2 1/2").
Sugar	5 oz	3/4 cup	10 oz	1 1/2 cups	4. Combine cherry juice with sugar and lemon juice. Heat juice mixture over medium heat for 2 minutes.
Lemon juice		2 Tbsp		1/4 cup	
Cornstarch		3 Tbsp		1/4 cup 2 Tbsp	5. Combine cornstarch and water. Stir until smooth.
Water		2 Tbsp		1/4 cup	6. Add cornstarch and water to juice mixture. Cook over medium heat, stirring constantly until thickened, 3 to 4 minutes. Remove from heat and stir well.
					7. For 25 servings, pour 1 cup juice mixture over cherries in each half-steamtable pan. For 50 servings, pour 2 cups juice mixture over cherries in each steamtable pan.
					8. For 25 servings, sprinkle approximately 1 lb 10 oz (1 qt 1 cup) topping evenly over cherries. For 50 servings, sprinkle approximately 3 lb 4 oz (2 qt 2 cups) topping evenly over cherries.
					9. To Bake: Conventional Oven: 425 degrees F, 35 to 45 minutes Convection Oven: 350 degrees F, 25 to 35 minutes Bake until topping is browned. Cool. Cut half-steamtable pan 5 x 5 (25 pieces per pan); cut steamtable pan 5 x 10 (50 pieces per pan).

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SERVING:	YIELD:	VOLUME:
1 piece provides 1/4 cup of fruit	25 Servings: 1 half-steamtable pan	25 Servings:
	50 Servings: 1 steamtable pan	50 Servings:

Nutrients Per Serving			
Calories	191	Saturated Fat	4.7 g
Protein	2 g	Cholesterol	20 mg
Carbohydrate	29 g	Vitamin A	110 RE/700 IU
Total Fat	7.8 g	Vitamin C	2 mg
		Iron	1.6 mg
		Calcium	20 mg
		Sodium	106 mg
		Dietary Fiber	1 g