

# Apple Crisp

Fruit

Desserts

B-19

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, cinnamon, nutmeg (optional), salt, and butter or margarine. Mix until crumbly. Set aside for Step 6.
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 cinnamon		2 1/4 tsp		1 Tbsp 1 1/2 tsp	
Ground nutmeg (optional)		2 1/4 tsp		1 Tbsp 1 1/2 tsp	
Salt		1/4 tsp		1/2 tsp	
Butter or margarine	8 oz	1 cup	1 lb	2 cups	
Canned sliced apples, (unsweetened) with juice	3 lb 2 oz	1 qt 2 cups	6 lb 4 oz	1 No. 10 can	2. For filling: Drain apples, reserving juice. For 25 servings, add enough water to juice to make 3/4 cup liquid. For 50 servings, add enough water to juice to make 1 1/2 cups liquid. Set liquid aside for Step 5.
Water, as needed					
					3. For 25 servings, place 2 lb 14 oz (1 qt 3 cups) apples into a half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, place 5 lb 12 oz (3 qt 2 cups) apples into a steamtable pan (12" x 20" x 2 1/2").
Sugar	5 oz	3/4 cup	10 oz	1 1/2 cups	4. For 25 servings: over apples in the half-steamtable pan, sprinkle 5 oz (3/4 cup) sugar, 3/4 tsp cinnamon, and 2 Tbsp lemon juice. For 50 servings: over apples in the steamtable pan, sprinkle 10 oz (1 1/2 cups) sugar, 1 1/2 tsp cinnamon, and 1/4 cup lemon juice. Stir to combine.
Ground cinnamon		3/4 tsp		1 1/2 tsp	
Lemon juice		2 Tbsp		1/4 cup	5. For 25 servings, pour 3/4 cup liquid over apples in the half-steamtable pan. For 50 servings, pour 1 1/2 cups liquid over apples in the steamtable pan.
					6. Sprinkle approximately 3 lb 5 oz (2 1/2 qt) topping from Step 1 evenly over apples in each pan.
					7. 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 and crisp.
					8. Cool. Cut each pan 5 x 10 (50 pieces per pan).

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SERVING:	YIELD:	VOLUME:
1 portion provides 1/4 cup of fruit	<b>25 Servings:</b> 1 half-steamtable pan	<b>25 Servings:</b>
	<b>50 Servings:</b> 1 steamtable pan	<b>50 Servings:</b>

Nutrients Per Serving			
<b>Calories</b>	198	<b>Saturated Fat</b>	4.7 g
<b>Protein</b>	2 g	<b>Cholesterol</b>	20 mg
<b>Carbohydrate</b>	31 g	<b>Vitamin A</b>	71 RE/307 IU
<b>Total Fat</b>	8.0 g	<b>Vitamin C</b>	1 mg
		<b>Iron</b>	1.0 mg
		<b>Calcium</b>	20 mg
		<b>Sodium</b>	103 mg
		<b>Dietary Fiber</b>	2 g