

Cherry Crisp

Fruit

Desserts

C-07

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|---|-------------|----------------------------|--------------|----------------------------|---|
| | Weight | Measure | Weight | Measure | |
| Enriched all-purpose flour | 13 ½ oz | 3 cups 2 Tbsp | 1 lb 11 oz | 1 qt 2 ¼ cups | <ol style="list-style-type: none"> For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine or butter. Mix until crumbly. Set aside for step 8. For filling: Drain cherries, reserving juice. For 50 servings, reserve 1 cup juice. For 100 servings, reserve 2 cups juice. Set juice aside for step 4. Place 5 lb 14 oz (3 qt) cherries into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. Combine cornstarch and water. Stir until smooth. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. Pour 2 cups liquid mixture over cherries in each pan. Sprinkle 3 lb 5 oz (approximately 2 qt 2 cups) topping evenly over cherries in each pan. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes |
| Rolled oats | 9 oz | 3 cups 2 Tbsp | 1 lb 2 oz | 1 qt 2 ¼ cups | |
| OR | 9 oz | OR | OR | OR | |
| Rolled wheat | 9 oz | 3 cups | 1 lb 2 oz | 1 qt 2 cups | |
| Brown sugar, packed | 15 oz | 3 ½ cups | 1 lb 14 oz | 1 qt 3 cups | |
| Ground cloves | | ½ tsp | | 1 tsp | |
| Salt | | ½ tsp | | 1 tsp | |
| Margarine or butter | 1 lb | 2 cups | 2 lb | 1 qt | |
| Canned red tart pitted cherries, with juice | 8 lb 8 oz | 1 gal (1 ¼ No. 10 cans) | 17 lb | 2 gal (2 ¾ No. 10 cans) | |
| Sugar | 10 oz | 1 ½ cups | 1 lb 4 oz | 3 cups | |
| Frozen orange juice concentrate | | ¼ cup | | ½ cup | |
| Cornstarch | | ¼ cup 2 Tbsp | 3 ¼ oz | ¾ cup | |
| Water, cold | | ¼ cup | | ½ cup | |

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10. Cool. Cut each pan 5 x 10 (50 pieces per pan).

SERVING:

1 piece provides ¼ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides ¼ serving grains/breads.

YIELD:

50 Servings: about 10 lb 2 oz

100 Servings: about 20 lb 4 oz

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

Edited 2004

Variation:

A. Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow step 1. In step 2, use 8 lb 8 oz (3 qt 3 cups) thawed frozen red tart pitted cherries. Drain and reserve 1 cup juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into 1 steamtable pan. Continue with steps 4-10.

100 servings: Follow step 1. In step 2, use 17 lb (1 gal 3 ½ qt) thawed frozen red tart pitted cherries. Drain and reserve 2 cups juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into each of 2 steamtable pans. Continue with steps 4-10.

Nutrients Per Serving

| | | | | | |
|---------------------|---------|----------------------|--------|----------------------|---------|
| Calories | 196 | Saturated Fat | 1.57 g | Iron | 1.67 mg |
| Protein | 2.28 g | Cholesterol | 0 mg | Calcium | 22 mg |
| Carbohydrate | 30.53 g | Vitamin A | 822 IU | Sodium | 117 mg |
| Total Fat | 7.80 g | Vitamin C | 3.4 mg | Dietary Fiber | 1.5 g |