# SUNRISE CARIBBEAN PINEAPPLE CRISP K-12



#### **INGREDIENTS**

#### 2 lbs Sunrise Blend with Quinoa Flakes®

### < https://inharvestfoodservice.com/products/sunrise-blend-with-quinoa-flakes/ >

16 quarts pineapple tidbits, canned, drained, juice reserved

1/3 cup allspice, ground

1 1/3 cup flour

1 2/3 T kosher salt

8 quarts reserved juice (supplement with apple juice if needed)

3 lbs rolled oils

1 1/3 cup brown sugar

1 1/3 cup canola oil

### **DIRECTIONS**

- 1. In a large bowl, mix InHarvest Sunrise Blend with Quinoa Flakes with the pineapple, allspice, flour, salt and reserved juice. Combine thoroughly.
- 2. In a separate bowl, combine the oats, brown sugar and oil.
- 3. Spread the fruit mixture out evenly into half hotel pans.
- 4. Sprinkle the oat topping over the fruit mixture to cover.
- 5. Bake in a 350°F convection oven for 1 hour or until the top is browned and the filling is bubbling and caramelized.

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## **NUTRITION FACTS**

Per serving: 359 cal., 8 g pro., 71 g carb., 6 g fiber, 6 g fat (<1 g sat. fat), 0 mg chol., 239 mg sod., 43 g sugar

**Note:** Nutrition analysis will vary depending on the type of canned fruit used. This recipe uses fruit packed in juice.

### **CREDITING INFORMATION**

Each 8-oz spoodle portion (approx. 11 oz by weight) provides 1½ oz equivalent grain, 1 cup fruit

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