

Berry Crisp

Number of Portions: 25

HACCP Process: #2 Same Day Service

One portion provides: ¼ cup fruit

0.5 oz-eq grains (0.5 oz-eq whole grain-rich)

Portion Size: 1 serving (see instructions below)

Ingredients

Whole-wheat flour*	1-¾ cups (7 oz)
Rolled oats** ^a	1-½ cups (4-½ oz)
Brown sugar, packed	1-¼ cups (7-½ oz)
Salt	¼ tsp
Stick margarine ^b	8 oz (2 sticks)
Three-berry blend (frozen)	3 qt + 2 cups (3 lb + 14 oz)
Lemon juice (bottled)	2 tbsp
Whole-wheat flour*	2 tbsp
Sugar, granulated	⅔ cup (5-¼ oz)

*USDA Foods

^a4-1/2 oz rolled wheat may be substituted for oats.

^b8 oz butter may be substituted for margarine.

Instructions

1. Preheat conventional oven to 350°F (425°F for convection oven). Spray one half-size, 2"-deep steam table pan with pan release spray.
2. For topping, in mixer, combine 7 oz flour, rolled oats (or rolled wheat), brown sugar, salt, and margarine (or butter). Use a dough hook; mix until crumbly. Set aside.
3. Combine lemon juice, 2 tbsp flour, and berries. Stir gently. Place berry mixture into prepared pan.
4. Sprinkle granulated sugar over berries in each pan. Stir to combine.
5. Sprinkle topping evenly over berries in steam table pan.
6. Bake until topping is browned and crisp:
 Convection oven: 350°F for 25 – 35 minutes.
 Conventional oven: 425°F for 35 – 45 minutes.
7. Cool. Cut each pan 5 x 5 (25 pieces per pan)

Nutrition Information

Calories	211 kcal	Iron	1 mg	Protein	2 g	9% of kcal
Cholesterol	0 mg	Calcium	24 mg	Carbohydrates	34 g	52% of kcal
Sodium	112 mg	Vitamin A	325 IU	Total Fat	8 g	37% of kcal
Dietary Fiber	4 g	Vitamin C	8 mg	Saturated Fat	2 g	6% of kcal
				Trans Fat [†]	0 g	0% of kcal

[†]Nutrient totals computed with missing, incomplete, or optional data.

Berry Crisp

Number of Portions: 50

HACCP Process: #2 Same Day Service

One portion provides: ¼ cup fruit

0.5 oz-eq grains (0.5 oz-eq whole grain-rich)

Portion Size: 1 serving (see instructions below)

Ingredients

Whole-wheat flour*	3-½ cups (14 oz)
Rolled oats ^a	3 cups (9 oz)
Brown sugar, packed	2-½ cups (15 oz)
Salt	½ tsp
Stick margarine ^b	1 lb (4 sticks)
Three-berry blend (frozen)	7 qt (7 lb + 10 oz)
Lemon juice (bottled)	¼ cup
Whole-wheat flour*	¼ cup
Sugar, granulated	1-⅓ cup (10-½oz)

*USDA Foods

^a9 oz rolled wheat may be substituted for oats.

^b1 lb butter may be substituted for margarine.

Instructions

1. Preheat conventional oven to 350°F (425°F for convection oven). Spray one 20" x 12" x 2" steam table pan with pan release spray.
2. For topping, in mixer, combine 14 oz flour, rolled oats (or rolled wheat), brown sugar, salt, and margarine (or butter). Use a dough hook; mix until crumbly. Set aside.
3. Combine lemon juice, ¼ cup flour, and berries. Stir gently. Place berry mixture into prepared pan.
4. Sprinkle granulated sugar over berries in each pan. Stir to combine.
5. Sprinkle topping evenly over berries in steam table pan.
6. Bake until topping is browned and crisp:
 Convection oven: 350°F for 25 – 35 minutes.
 Conventional oven: 425°F for 35 – 45 minutes.
7. Cool. Cut each pan 5 x 10 (50 pieces per pan)

Nutrition Information

Calories	211 kcal	Iron	1 mg	Protein	2 g	9% of kcal
Cholesterol	0 mg	Calcium	24 mg	Carbohydrates	34 g	52% of kcal
Sodium	112 mg	Vitamin A	325 IU	Total Fat	8 g	37% of kcal
Dietary Fiber	4 g	Vitamin C	8 mg	Saturated Fat	2 g	6% of kcal
				Trans Fat [†]	0 g	0% of kcal

[†]Nutrient totals computed with missing, incomplete, or optional data.