



# Baked Pears With Oatmeal Crisp Topping

## USDA Recipe for Schools

Pucker things up with pears! Sweet, soft baked pears are topped with whole-grain flour, oats, sweetened cranberries, and spices to create a great crumble topping.

### NSLP/SBP CREDITING INFORMATION

1 baked pear half provides ½ cup fruit and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Whole-wheat flour	1 lb 6 oz	1 qt ¾ cup 2 Tbsp 2 tsp	2 lb 12 oz	2 qt 1¾ cups 1 Tbsp 1 tsp	<b>1</b> Topping: Combine flour, oats, brown sugar, cinnamon (1 Tbsp 1½ tsp for 50 servings and 3 Tbsp for 100 servings), nutmeg, and salt in a large bowl. Stir well. Set remaining cinnamon aside for step 9.
Oats, rolled, dry	9 oz	3⅓ cups 1 Tbsp 1 tsp	1 lb 2 oz	1 qt 2⅔ cups 2 Tbsp 2 tsp	
Brown sugar	15 oz	1¾ cups 2 Tbsp	1 lb 14 oz	3¾ cups	
Ground cinnamon		2 Tbsp		¼ cup	
Ground nutmeg		1 Tbsp 1½ tsp		3 Tbsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		½ tsp		1 tsp	
Margarine, trans-fat free	1 lb	2 cups	2 lb	1 qt	<b>2</b> Add margarine. Using a fork or pastry blender, cut margarine into flour until mixture has a crumbly consistency. Set aside for step 6.
Canned pears in 100% juice, drained (reserve juice)	8 lb 4 oz	50 halves each (2 No. 10 cans)	16 lb 8 oz	100 halves each (4 No. 10 cans)	<b>3</b> Filling: Drain pears.
Pear juice (from reserve)		1 qt		2 qt	<b>4</b> Set aside 2 cups pear juice for step 8.
					<b>5</b> Place 25 (about 4 lb 2 oz) pear halves core side up on a sheet pan (18" x 26" x 1") lightly coated with pan-release spray. (See Notes section.) For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					<b>6</b> Using a No. 30 scoop, portion 2 Tbsp (about 1 oz) oatmeal topping on top of each pear half.
Dried cranberries	8 oz	1½ cups 1 Tbsp 1⅓ tsp	1 lb	3 cups 3 Tbsp ⅓ tsp	<b>7</b> Sprinkle 1½ tsp (about ⅔ oz) dried cranberries over oatmeal topping. Set aside for step 10.
Cornstarch		¼ cup	2⅓ oz	½ cup	<b>8</b> Glaze: Combine ¼ cup pear juice and cornstarch in a large bowl. Stir well. Set aside for step 9.
Sugar	10½ oz	1⅓ cups	1 lb 5 oz	2⅔ cups	<b>9</b> In a large stock pot, add remaining pear juice, remaining cinnamon, sugar, lemon juice concentrate, and cornstarch mixture. Bring to a boil for 1 minute. Remove from heat. Set aside for step 10.
Frozen lemon juice concentrate, reconstituted		½ cup		1 cup	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>10</b> Drizzle 1 Tbsp (about $\frac{3}{4}$ oz) glaze over each pear half.
					<b>11</b> Bake: Conventional oven: 375 °F for 30 minutes. Convection oven: 350 °F for 20–25 minutes.
					<b>12</b> Critical Control Point: Heat to 135 °F or higher.
					<b>13</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>14</b> Serve 1 baked pear half.



## NUTRITION INFORMATION

For 1 baked pear half.

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>227</b>
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<b>Total Fat</b>	<b>5 g</b>
Saturated Fat	1 g
Cholesterol	0 mg
<b>Sodium</b>	<b>85 mg</b>
<b>Total Carbohydrate</b>	<b>46 g</b>
Dietary Fiber	4 g
Total Sugars	28 g
Added Sugars included	N/A
<b>Protein</b>	<b>3 g</b>
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Vitamin D	39 IU
Calcium	20 mg
Iron	1 mg
Potassium	141 mg

N/A=data not available.

## SOURCE

USDA Standardized Recipes Project.

## NOTES

Cooking Process #2: Same Day Service.

Each pear half should provide ½ cup fruit. If pear halves are smaller than ½ cup, place 2 pear halves together on sheet pan in step 5.

## YIELD/VOLUME

50 Servings	100 Servings
About 11 lb	About 22 lb
About 1 gal 1 qt 2 cups/2 sheet pans (18" x 26" x 1")	About 2 gal 3 qt/4 sheet pans (18" x 26" x 1")