

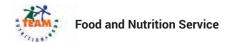
Baked Pears With Oatmeal Crisp Topping USDA Recipe for Schools

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		DIDECTIONS
	Weight	Measure	Weight	Measure	DIRECTIONS
Whole-wheat flour	1 lb 6 oz	1 qt ³ / ₄ cup 2 Tbsp 2 tsp	2 lb 12 oz	2 qt 1¾ cups 1 Tbsp 1 tsp	1 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 2 ² / ₃ cups 2 Tbsp 2 tsp	
Brown sugar	15 oz	1 ³ / ₄ cups 2 Tbsp	1 lb 14 oz	3 ³ / ₄ cups	
Ground cinnamon		2 Tbsp		¹/₄ cup	
Ground nutmeg		1 Tbsp 1½ tsp		3 Tbsp	





INGREDIENTS	50 SERVINGS		100 SERVINGS		
	Weight	eight Measure Weight Measure	DIRECTIONS		
Salt		½ tsp		1 tsp	
Margarine, trans-fat free	1 lb	2 cups	2 lb	1 qt	2 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)	3 Filling: Drain pears.
Pear juice (from reserve)		1 qt		2 qt	4 Set aside 2 cups pear juice for step 8.
					5 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.
					6 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 1¾ tsp	1 lb	3 cups 3 Tbsp ½ tsp	7 Sprinkle 1½ tsp (about ½ oz) dried cranberries over oatmeal topping. Set aside for step 10.
Cornstarch		¹⁄₄ cup	2 ¹ / ₃ oz	½ cup	8 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	2 ² / ₃ cups	9 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, reconstitued		¹⁄₂ cup		1 cup	



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

NUTRITION INFORMATION

For 1 baked pear half.

NUTRIENTS Calories	AMOUNT 227
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Total Sugars Added Sugars included Protein	5 g 1 g 0 mg 85 mg 46 g 4 g 28 g N/A 3 g
Vitamin D Calcium Iron Potassium N/A=data not available.	39 IU 20 mg 1 mg 141 mg

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

Each pear half should provide $\frac{1}{2}$ cup fruit. If pear halves are smaller than $\frac{1}{2}$ 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")			