

<b>RECIPE NAME: Apple Crisp</b>					File No: WITN-37 Source: <i>Carla Marr, Gibraltar School District</i>	
Grade Group: K-12					<b>HACCP Process:</b> <input type="checkbox"/> #1 No Cook <input checked="" type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step	
Number of Portions: 50						
Portion Size: 2/3 cup						
Serving Utensil: #6 scoop						
Servings Per Pan: 50						
<b>Ingredients</b>		<b>Weight (AP)</b>	<b>Measure (EP)</b>	<b>Procedure</b>		
Granny Smith Apples		4 ¼ lbs	8 cups	<ol style="list-style-type: none"> <li>1. Chop apples into chunks about 1" thick and toss with lemon juice in a large bowl.</li> <li>2. Add the sugar and cinnamon to the apples and toss to coat evenly.</li> <li>3. Add the applesauce and stir to combine.</li> <li>4. Completely melt butter in microwave-safe bowl, microwaving for about 2 minutes.</li> <li>5. In a separate bowl combine oatmeal, brown sugar, flour and melted butter until cookie-dough-like consistency is reached.</li> <li>6. Grease a 20"x12"x4" pan and pour apple/applesauce mixture into pan. Spread so mixture is evenly distributed in pan.</li> <li>7. Pour oatmeal mixture on top and spread so it evenly covers the entire surface.</li> <li>8. Bake in a convection oven at 350° F for 40 minutes. Crisp top should be golden brown.</li> <li>9. Serve warm.</li> </ol>		
Apple Sauce		48 oz	6 cups			
Lemon juice		5 1/3 oz	1/3 cup			
White Sugar		½ lb	1 cup			
Cinnamon		2 oz	¼ cup			
Oatmeal		¾ lb	3 ½ cups			
Brown Sugar		0.8 lb	2 cups			
Flour		0.7 lb	2 cups			
Butter		¾ lb	1 ½ cups			
<b>Total Yield</b>		Number of Pans: 1		Equipment (if not specified in procedures above): spoons or gloved hands to mix, spatula		
Weight: 9 lbs	Measure (volume): 270 oz	Pan Size: 20"x12"x4"				
<b>Meal Component Contribution Based on Portion Size</b>						<b>Nutrient Analysis Based on Portion Size</b>
Meat/Meat Alternate						Calories: 142
Vegetable Subgroups						Saturated Fat: 3.6g
						Sodium: 3mg
Fruits						¼ c
Grains						0.5 oz eq.



**Source:** Home Grown: Farm to School Recipes – Wisconsin Department of Public Instruction.  
Available at: [hdpi.wi.gov/sites/default/files/imce/team-nutrition/pdf/homegrown-f2s-recipes.pdf](http://hdpi.wi.gov/sites/default/files/imce/team-nutrition/pdf/homegrown-f2s-recipes.pdf)