



Apple Crisp

Yield – 50 servings

Ingredients

3 cups **All Purpose Flour**
 3 ½ cups Oatmeal, dry
 2 cups Brown Sugar, packed
 1 Tbs. + 1 ½ tsp. Cinnamon
 1 Tbs. + 1 ½ tsp. Nutmeg
 ½ tsp. Salt
 1 lb. Butter, with salt
 1 #10 can Apples, canned,
 sweetened, drained
 1 cup Water, as needed
 1 ½ cups Sugar, granulated
 1 ½ tsp. Cinnamon
 ¼ cup Lemon Juice (canned or
 bottled)

How to Prepare

1. For topping: Combine flour, rolled oats, brown sugar, cinnamon, salt, butter, and nutmeg (optional). Mix until crumbly. Set aside for step 6.
2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 ½ cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.
3. Place 5 lb. 12 oz. (3 ¼ qt.) apples into each steamtable pan (12x20x2"). For 50 servings use 1 pan.
4. Sprinkle 1 ½ cups sugar, 1 ¼ cup lemon juice and 1 ½ tsp. Cinnamon over apples in each pan. Stir to combine.
5. Pour 1 ½ cups liquid over apples in pan.
6. Sprinkle approximately 3 lb. 5 oz. topping Evenly over apples in each pan.
7. Bake until topping is browned and crisp.
 Conventional oven: 425°F – 35-45 minutes
 Convection oven: 350°F for 25-35 minutes.
8. Cool. Cut each pan 5x10 (50 pieces).

*****Nutritional Information Per Serving*****

Calories = 204	Saturated Fat = 4.75g	Dietary Fiber = 1.80g	Vitamin C = 0.59mg
Carbohydrate = 32.48g	Cholesterol = 20mg	Protein = 1.83 g	Calcium = 19.48mg
Total fat = 8.12g	Sodium = 104mg	Vitamin A = 71RE	Iron = 1.00mg

