



Cheese Apple Crisp

Yield - 100 servings

Ingredients

12 qts., Apples
2 Tbsp. Cinnamon
6 cups Water
6 Tbsp. Lemon Juice
12 cups Sugar
8 cups Flour
1 Tbsp. Salt
4 cups Butter
3 lbs. Cheese, shredded

How to Prepare

1. Arrange the sliced apples in shallow, greased baking pans
2. Sprinkle with the cinnamon, add water and lemon juice
3. Combine the sugar, flour and salt; work in the butter to form a crumbly mixture.
4. Stir in the shredded cheese and spread the mixture over the apples.
5. Bake in 350°F oven until apples are tender and the crust is brown and crisp (approx. 30 to 40 minutes).

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

Calories = 283	Saturated Fat = 7.30g	Dietary Fiber = 2.32g	Vitamin C = 0.44mg
Carbohydrate = 43.95g	Cholesterol = 9mg	Protein = 4.03g	Calcium = 88.79mg
Total fat = 11.04g	Sodium = 375mg	Vitamin A = 105RE	Iron = 0.80mg

Adapted recipe from Kraft Foods Company

