

# ISD #347

| 000157 - Apple Crisp w/ Oatmeal Topping : Food For 50   | Attributes | Allergens Present | Allergens Absent | Allergens Unidentified   |
|---|------------|-------------------|------------------|--|
| HACCP Process: #2 Same Day Service<br>Number of Portions: 64<br>Size of Portion: SERVINGS<br>Alternate Recipe Name: Apple Crisp F2S |            |                   |                  | ? - Milk<br>? - Egg<br>? - Peanut<br>? - Tree Nut<br>? - Fish<br>? - Shellfish<br>? - Soy<br>? - Wheat |

| Ingredients   | Measures     | Instructions   |
|---|--------------|--|
| 009004 APPLES,RAW,WITHOUT SKIN.....                 | 15 lbs       | 1. Mix sugar and lemon juice with sliced apples.<br>Arrange in two full size (12"x20"x2") steam table pans, 8 lbs.per pan. |
| 019335 SUGARS,GRANULATED.....                       | 12 ozs       |  |
| 009154 LEMON JUC,FRZ,UNSWTND,SINGLE STRENGTH.....   | 1/3 cup      |  |
| 004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD.....  | 1 lb + 4 ozs | 2. Combine remaining ingredients and mix until crumbly. Spread evenly over apples, 2 lbs. 4 oz. per pan.                   |
| 020581 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,UNBLEACH.... | 12 ozs       |  |
| 020038 OATS.....                                    | 12 ozs       |  |
| 019334 SUGARS,BROWN.....                            | 2 lbs        |  |
| 002010 CINNAMON,GROUND.....                         | 1 tsp        |  |
|   |              | 3. Bake at 350°F for 45-50 minutes.  |
|   |              | 4. Cool. Cut each pan 4 x 8 (32 pieces per pan). Serve with whipped topping, if desired.                                   |
|   |              | <b>Serving</b>   |
|   |              | 1 piece provides ¼ cup of fruit.   |

|               |        |             |          |               |         |                |        |
|---------------|--------|-------------|----------|---------------|---------|----------------|--------|
| Calories..... | 229    | Iron.....   | 0.86 mg  | Protein.....  | 1.82 g  | Protein.....   | 3.18%  |
| Cholesterol.. | 0 mg   | Calcium.... | 24.28 mg | Carbohydrates | 40.45 g | Carbohydrates. | 70.61% |
| Sodium.....   | 89 mg  | Vitamin A.. | 358 IU   | Total Fat.... | 7.69 g  | Total Fat..... | 30.22% |
| Dietary Fiber | 2.11 g | Vitamin C.. | 4.7 mg   | Saturated Fat | 1.54 g  | Saturated Fat. | 6.05%  |
|               |        |             |          | Trans Fat.... | 0.00* g | Trans Fat..... | 0.00%  |

\* - Denotes Missing Nutrient Values