

Cherry Crisp

Fruit

Desserts

C-07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	13 ½ oz	3 cups 2 Tbsp	1 lb 11 oz	1 qt 2 ¼ cups	<ol style="list-style-type: none"> For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine or butter. Mix until crumbly. Set aside for step 8. For filling: Drain cherries, reserving juice. For 50 servings, reserve 1 cup juice. For 100 servings, reserve 2 cups juice. Set juice aside for step 4. Place 5 lb 14 oz (3 qt) cherries into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. Combine cornstarch and water. Stir until smooth. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. Pour 2 cups liquid mixture over cherries in each pan. Sprinkle 3 lb 5 oz (approximately 2 qt 2 cups) topping evenly over cherries in each pan. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes
Rolled oats OR Rolled wheat	9 oz OR 9 oz	3 cups 2 Tbsp OR 3 cups	1 lb 2 oz OR 1 lb 2 oz	1 qt 2 ¼ cups OR 1 qt 2 cups	
Brown sugar, packed	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	
Ground cloves		½ tsp		1 tsp	
Salt		½ tsp		1 tsp	
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Canned red tart pitted cherries, with juice	8 lb 8 oz	1 gal (1 ⅓ No. 10 cans)	17 lb	2 gal (2 ⅔ No. 10 cans)	
Sugar	10 oz	1 ½ cups	1 lb 4 oz	3 cups	
Frozen orange juice concentrate		¼ cup		½ cup	
Cornstarch		¼ cup 2 Tbsp	3 ¼ oz	¾ cup	
Water, cold		¼ cup		½ cup	

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10. Cool. Cut each pan 5 x 10 (50 pieces per pan).

SERVING:

1 piece provides ¼ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.

YIELD:

50 Servings: about 10 lb 2 oz

100 Servings: about 20 lb 4 oz

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

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Variation:

A. Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow step 1. In step 2, use 8 lb 8 oz (3 qt 3 cups) thawed frozen red tart pitted cherries. Drain and reserve 1 cup juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into 1 steamtable pan. Continue with steps 4-10.

100 servings: Follow step 1. In step 2, use 17 lb (1 gal 3 ½ qt) thawed frozen red tart pitted cherries. Drain and reserve 2 cups juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into each of 2 steamtable pans. Continue with steps 4-10.

Nutrients Per Serving

Calories	196	Saturated Fat	1.57 g	Iron	1.67 mg
Protein	2.28 g	Cholesterol	0 mg	Calcium	22 mg
Carbohydrate	30.53 g	Vitamin A	822 IU	Sodium	117 mg
Total Fat	7.80 g	Vitamin C	3.4 mg	Dietary Fiber	1.5 g