



Title: Apple Breakfast Crisp

Recipe Code No:

Category: Breakfast

Cooking Process: #2 Same Day Service

50 Servings			
Ingredients	Weight	Measure	Directions
Apples, fresh, cored and sliced, EP	11 lb 9 oz		<ol style="list-style-type: none"> 1. Preheat convection oven to 350°F. 2. Rinse apples under running water. Core and slice apples and set aside. Do not peel. Note: If available, use a fruit sectionizer with an apple/pear blade to slice and remove core. 3. Spray two full size 2-inch-deep steam table pans with pan release. 4. Weigh and melt butter. Set aside. (May substitute margarine.) 5. Place apple slices in a large mixing bowl. Pour water and lemon juice over apples and toss to coat. 6. Add ½ cup sugar and 1 tablespoon cinnamon and toss well to coat. 7. Divide seasoned apples evenly between prepared pans (about 1½ gallons in each pan). 8. In a large bowl or mixer bowl with flat paddle, combine melted butter, oats, brown sugar, flour, and 1 tablespoon cinnamon. Mix until crumbly. 9. Place 1 1/2 quart of oat topping over each pan of seasoned apples. 10. Bake uncovered at 350°F for approximately 40 minutes or until topping is golden brown and apples are soft when pierced with a fork. Do not overcook apples or they will be mushy. CCP: Heat to a minimum internal temperature at or above 135°F. CCP: Hold for hot service at or above 135°F. 11. In a large bowl, combine Greek yogurt and 1 tablespoon cinnamon. Whisk until combined. Set aside. CCP: No bare hand contact with ready-to-eat food. CCP: Hold and serve at or below 41° F.
Butter, melted	1 lb		
Water		1 cup	
Lemon juice		1 Tbsp	
Sugar, granulated		½ cup	
Cinnamon, ground, <i>divided</i>		2 Tbsp	
Oats, rolled, old fashioned	1 lb 9 oz		
Sugar, brown	12 oz		
Flour, whole wheat	10 oz		
Yogurt, Greek, vanilla, fat free	12 lb 8 oz		

50 Servings			
Ingredients	Weight	Measure	Directions
Cinnamon, ground		1 Tbsp	12. Serve #6 scoop (2/3 cup) of baked crisp with #8 scoop (1/2 cup) of cinnamon yogurt.

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Meal Components: 1/2 cup Fruit, 1 oz eq WGR Grain, 1 oz eq M/MA

Notes:
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Marketing Guide Food as Purchased for	50 Servings
Apples, fresh <i>125-138 count Whole, Includes USDA Foods</i>	12 lb 12 oz

Serving
2/3 cup baked crisp with 1/2 cup yogurt provides 1/2 cup fruit, 1 oz eq WGR grain, and 1 oz eq m/ma.

Nutrients Per Serving			
Calories	315	kcal	Sat Fat 5 g
Protein	12.5	g	Chol 23 mg
Carb	49	g	Sodium 100 mg
Total Fat	9	g	Dietary Fiber 5 g