



825475 - Apple Breakfast Crisp

Source: Utah FTS 2022

Number of Portions: 50

Size of Portion: each

Components:

Meat/Alt: 1 oz

Grains: 1 oz

Fruit: 0.5 cup

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
009003 APPLES,RAW,WITH SKIN.....	11 lbs + 9 ozs	Preheat convection oven to 350°F. 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.
001001 BUTTER,WITH SALT.....	1 lb	Weigh and melt butter. Set aside. (May substitute margarine.)
014429 BEVERAGES,H2O,TAP,MUNICIPAL..... 009153 LEMON JUC FROM CONC,CND OR BTLD... 019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND.....	1 cup 1 Tbsp 1/2 cup 1 Tbsp	Place apple slices in a large mixing bowl. Pour water and lemon juice over apples and toss to coat. Add ½ cup sugar and 1 tablespoon cinnamon and toss well to coat. Divide seasoned apples evenly between prepared pans (about 1½ gallons in each pan).
827088 Oats, Rolled, Old Fashioned..... 019334 SUGARS,BROWN..... 020080 WHEAT FLOUR,WHOLE-GRAIN..... 002010 CINNAMON,GROUND.....	1 lb + 9 ozs 12 ozs 10 ozs 1 Tbsp	In a large bowl or mixer bowl with flat paddle, combine melted butter, oats, brown sugar, flour, and 1 tablespoon cinnamon. Mix until crumbly. Place 1 1/2 quart of oat topping over each pan of seasoned apples. 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 135° F or higher. CCP: Hold for hot service at 135° F or higher
001286 YOGURT,GREEK,VANILLA,NONFAT..... 002010 CINNAMON,GROUND.....	12 lbs + 8 ozs 1 Tbsp	CCP: No bare hand contact with ready to eat food. In a large bowl, combine Greek yogurt and 1 tablespoon cinnamon. Whisk until combined. Set aside. CCP: Hold for cold service at 41° F or lower.
		Serve #6 scoop (2/3 cup) of baked crisp with #8 scoop (½ cup) of cinnamon yogurt.

*Nutrients are based upon 1 Portion Size (each)

Calories	315 kcal	Cholesterol	23 mg	Sugars	30.4 g	Calcium	133.19 mg	25.04%	Calories from Total Fat
Total Fat	8.77 g	Sodium	100 mg	Protein	12.70 g	Iron	1.10 mg	14.39%	Calories from Saturated Fat
Saturated Fat	5.04 g	Carbohydrates	49.34 g	Vitamin A	285.3 IU	Water ¹	*188.00* g	*0.86%*	Calories from Trans Fat
Trans Fat ²	*0.30* g	Dietary Fiber	5.36 g	Vitamin C	4.9 mg	Ash ¹	*1.16* g	62.58%	Calories from Carbohydrates
								16.11%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.