



825613 - Breakfast Banana Crumble

Source: K12 Culinary

Number of Portions: 48

Size of Portion: each

Components:

Meat/Alt:

Grains: 1 oz

Fruit: 0.5 cup

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
009040 BANANAS,RAW..... 009409 PINEAPPLE JUC,CND OR BTLD,UNSWTND,W/ ADD....	13 lbs + 10 ozs 1 qt	Weigh bananas, then rinse under running water. Place pineapple juice in 4 inch full size pan or large mixing bowl. Peel bananas in batches and cut in ¼ inch slices. Place immediately in juice to prevent browning..
019334 SUGARS,BROWN..... 051563 Flour, White Whole Wheat/Enriched 60/40..... 002050 VANILLA EXTRACT.....	1/2 CUP (packed) 1/4 cup 1 Tbsp + 1 tsp	Toss sliced bananas and juice with brown sugar, flour and vanilla extract. Let sit for 30 minutes; mixing every 10 minutes.
051563 Flour, White Whole Wheat/Enriched 60/40..... 050456 OATS, ROLLED, UNENRICHED, QUICK, DRY, NO..... 019334 SUGARS,BROWN..... 002010 CINNAMON,GROUND..... 001001 BUTTER,WITH SALT.....	1 lb 1 lb + 2 ozs 10 ozs 1 tsp 1 lb	Preheat convection oven to 300° F. Do not bake at a higher temperature. To prepare crumble, combine dry ingredients in large mixing bowl. Weigh butter and add to dry ingredients. Using flat paddle, mix butter into dry ingredients until the size of a pea.
		Spray cake pan with food release. Set aside 2/3 crumb mixture (2 lb 6 oz or 1 ½ qt) for bottom crust and 1/3 crumb mixture (1 lb 2 oz or 1 qt) for topping. Place 2 lb 6 oz (1 ½ qt) of the crumb mixture evenly on prepared pan. Lightly press. Bake bottom crust for 10 to 15 minutes or until golden brown. Add 1 gal 1 qt of filling and top evenly with 1 qt of crumb mixture. Bake crumble for 30 to 35 minutes until golden brown. CCP: Heat to 135° F or higher.

		<p>Cut crumble 4X8 into equal servings and serve with an off-set spatula.. Hold hot for service. As an option, use a no. 10 disher to serve approximately 4.3 oz portion.</p> <p>Note: 1 cake pan yields 48 servings.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
--	--	--

*Nutrients are based upon 1 Portion Size (each)

Calories	303	kcal	Cholesterol	20	mg	Sugars	*25.8*	g	Calcium	27.74	mg	26.62%	Calories from Total Fat
Total Fat	8.96	g	Sodium	65	mg	Protein	4.47	g	Iron	1.34	mg	15.21%	Calories from Saturated Fat
Saturated Fat	5.12	g	Carbohydrates	54.20	g	Vitamin A	319.8	IU	Water ¹	*116.27*	g	*0.92%*	Calories from Trans Fat
Trans Fat ²	*0.31*	g	Dietary Fiber	5.32	g	Vitamin C	20.3	mg	Ash ¹	*1.35*	g	71.58%	Calories from Carbohydrates
												5.90%	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.