

Cherry Crisp

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	13 1/2 oz	3 cups 2 Tbsp	1 lb 11 oz	1 qt 2 1/4 cups	<ol style="list-style-type: none"> For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine. Mix until crumbly. Set aside for step 8.
Rolled oats	9 oz	3 cups 2 Tbsp	1 lb 2 oz	1 qt 2 1/4 cups	
OR	OR	OR	OR	OR	
Rolled wheat	9 oz	3 cups	1 lb 2 oz	1 qt 2 cups	
Brown sugar, packed	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	
Ground cloves		1/2 tsp		1 tsp	
Salt		1/2 tsp		1 tsp	
Trans fat-free margarine	1 lb	2 cups	2 lb	1 qt	
Canned, unsweetened, red tart cherries, pitted, water packed, with juice	8 lb 8 oz	1 gal (1 1/3 No. 10 cans)	17 lb	2 gal (2 2/3 No. 10 cans)	<ol style="list-style-type: none"> 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 1/2"). For 50

Sugar	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	4. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes.
Frozen orange juice concentrate		1/4 cup		1/2 cup	
Cornstarch		1/4 cup 2 Tbsp	3 1/4 oz	3/4 cup	5. Combine cornstarch and water. Stir until smooth.
Water, cold		1/4 cup		1/2 cup	

6. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.

7. Pour 2 cups liquid mixture over cherries in each pan.

8. Sprinkle 3 lb 5 oz (approximately 2 qt 2 cups) topping evenly over cherries in each pan.

9. Bake until topping is browned and crisp:
 Conventional oven: 425° F for 35-45 minutes
 Convection oven: 350° F for 25-35 minutes

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

Notes

- Variation:

o Cherry Crisp (Using Frozen Red-Tart-Bitted 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.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece provides 1/4 cup fruit and 3/4 oz equivalent grains.	50 Servings: about 10 lb 2 oz	50 Servings: 1 steamtable pan
	100 Servings: about 20 lb 4 oz	100 Servings: 2 steamtable pans