

Idaho Child Nutrition

Recipe: 500049 CHERRY CRISP

Recipe Source: USDA C-07
 Recipe Group: DESSERTS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: SERVINGS

020581 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,UNBLEACHED... 020038 OATS..... 019334 SUGARS,BROWN..... 002011 CLOVES,GROUND..... 002047 SALT, TABLE..... 004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD..... 090063 CHERRIES,TART,CND,H2O PK.....	13 1/2 OZ 9 OZ 15 OZ 1/2 TSP 1/2 TSP 1 LB 1 1/3 #10 CAN	1. 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. 2. 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. 3. Place 5 lb 14 oz (3 qt) cherries into each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
019335 SUGARS,GRANULATED..... 009214 ORANGE JUC,FRZ CONC,UNSWTND,UNDIL..... 020027 CORNSTARCH..... 014429 WATER,MUNICIPAL.....	10 OZ 1/4 CUP 1/4 CUP + 2 TBSP 1/4 CUP	4. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. 5. Combine cornstarch and water. Stir until smooth. 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).

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		<p>Variation</p> <p>Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)</p> <p>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.</p> <p>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.</p>
		<p>Serving</p> <p>1 piece provides ¼ cup of fruit. For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.</p>

Calories	196	Iron	1.67 mg	Protein	2.28 g	4.65%	Calories from Prot
Cholesterol	0 mg	Calcium	22.00 mg	Carbohydrates	30.53 g	62.31%	Calories from Carb
Sodium	117 mg	Vitamin A	822 IU	Total Fat	7.80 g	35.82%	Calories from T Fat
Dietary Fiber	1.50 g	Vitamin C	3.40 mg	Saturated Fat	1.57 g	7.21%	Calories from S Fat
				Trans. Fat	0.00* g	0.00%	Calories from Trans. Fat

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... oz.				? - Milk
Grain/Bread..... srv.				? - Egg
F/V/J..... cup				? - Peanut
Milk..... fl. oz.				? - Tree Nut
				? - Fish
				? - Shellfish
				? - Soy
				? - Wheat
Moisture & Fat Change				
Moisture Change. 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050048	Cherry Crisp			
I	020581	WHEAT FLR,WHITE,ALL-PURPOSE,ENR.UNBL			
I	020038	OATS			
I	019334	SUGARS,BROWN			

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I	002011	CLOVES,GROUND			
I	002047	SALT,TABLE			
I	004075	MARGARINE,REG,HARD,SOYBN (HYDR)&CTT			
I	090063	CHERRIES,TART,CND,H2O PK			
I	019335	SUGARS,GRANULATED			
I	009214	ORANGE JUC,FRZ CONC,UNSWTND,UNDIL			
I	020027	CORNSTARCH			
I	014429	WATER,MUNICIPAL			