

# Apple Pear Crisp

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
<b>Filling</b>					
Apples, cored, peeled, and sliced, fresh or frozen	3 1/2 lb	3 quarts 1/3 cup	7 lb	1 gallon 2 quarts 5/8 cup	1. Combine the apples and pears with the brown sugar, cinnamon, and ginger in a bowl; toss well to combine. <b>(See Recipe Notes for additional flavorings to add at this point if desired.)</b> Transfer to half-size steam table pan.
Pears, cored, peeled, and sliced	3 1/2 lb	2 quarts 3 1/8 cups	7 lb	5 quarts 2 1/3 cups	
Brown sugar, light	6 oz	3/4 cup (packed)	12 oz	1 1/2 cups (packed)	
Cinnamon, ground	1 tsp	1 tsp	2 tsp	2 tsp	
Ginger, ground	1 tsp	1 tsp	2 tsp	2 tsp	
Apple juice or cider, unsweetened	8 oz	1 cup	1 pt	2 cups	2. Pour the apple juice over the fruit filling and set aside to marinate at room temperature for 1/2 hour while preparing the topping
<b>Topping</b>					
Flour, all-purpose, enriched	8 oz	1 3/4 cups	1 lb	3 1/2 cups	3. Combine the flour, powdered sugar, brown sugar, oats, and salt in a mixing bowl and blend evenly. <b>(See Recipe Notes for additional ingredient to add at this point if desired.)</b>
Flour, whole wheat	6 oz	1 1/4 cups	12 oz	2 1/2 cups	
Brown sugar, light	14 oz	1 3/4 cups (packed)	1 lb 12 oz	3 1/2 cups (packed)	
Oats, old-fashioned or rolled	12 oz	4 1/4 cups	1 lb 8 oz	8 1/2 cups	
Table salt	1 tsp	1 tsp	2 tsp	2 tsp	
Oil, olive or canola	6 oz	3/4 cup	12 oz	1 1/2 cups	4. Add the oil and blend until the mixture is crumbly. Scatter the topping in an even layer over the fruit. 5. Bake in a 375°F oven until the topping is golden brown, about 30 minutes. Let the crisp rest at least 15 minutes before cutting into 3-oz portions and serving.



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## Recipe Notes:

### Optional Additions to the Fruit Filling

	50 servings		100 servings	
Raisins (seedless)	4 oz	2/3 cup	8 oz	1 1/3 cups
Orange or lemon zest, grated	1/2 oz	2 tbsp	1 oz	1/4 cup
Ground nutmeg		1 tsp		2 tsp
Ground cloves		1/2 tsp		1 tsp

### Optional Additions to the Topping

	50 servings		100 servings	
Walnuts or pecans, chopped	12 oz	2 1/2 cups	1 lb 8 oz	5 cups

## Serving Notes:

1 serving provides 1/4 cup of fruit.

For Enhanced Meal Pattern only: 1 serving also provides 3/4 serving whole grains/breads.

	50 Servings	100 servings
Total Weight:	9 lb 6 oz	18 lb 12 oz
Total Volume	25 cups	50 cups
Serving Size (weight):	3 oz	3 oz
Serving Size (volume):	1/2 cup	1/2 cup



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Nutrients Per Serving					
<b>Calories</b>	150	<b>Saturated Fat</b>	>1 g	<b>Iron</b>	>1 mg
<b>Protein</b>	2 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	19mg
<b>Carbohydrate</b>	27 g	<b>Vitamin A-RE</b>	2.5 mcg	<b>Sodium</b>	27 mg
<b>Total Fat</b>	4 g	<b>Vitamin C</b>	2.7 mg	<b>Dietary Fiber</b>	2.75 g

