

Quest Food Management

002187 - dessert- apple crisp : nslp	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: SERVINGS	Meat/Alt: Grains: 0.5 oz Fruit: 0.5 cup Vegetable: Milk:	

Ingredients	Measures	Instructions
019334 SUGARS,BROWN..... 990092 margarine..... 799907 APPLES,CND,H2O PK,SLCD,DRN.....	1 lb + 7 1/2 ozs 1 lb + 9 ozs 1 5/8 #10 CAN, drained	1. For topping: granolca, brown sugar, cinnamon, salt, and margarine or butter. Mix until crumbly. Set aside for step 6.
014429 WATER,MUNICIPAL.....	1 5/8 As Needed	2. For filling: one can of apples per 2" hotel pan- make sure to spray pan.
019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND..... 009154 LEMON JUC,FRZ,UNSWTND,SINGLE STRENGTH... 903359 cereal granola cluster nut free gfs 8128.....	1 lb + 1/2 oz 2 3/8 tsp 1/3 cup + 1 Tbsp 2 lbs + 2 3/8 ozs	4. Sprinkle 10 1/2 oz (1 1/2 cups) sugar, 1 1/2 tsp cinnamon, and 1/2 cup lemon juice over apples in each pan. Stir to combine.
		5. Pour 1 1/2 cups liquid over apples in each pan. 6. Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each steamtable pan. 7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes 8. serve either cold or warm... using #12 scoop you should get 12 cup serving with 30 servings per pan.
		Serving serving is 1/2 cup

*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	304 kcal	Cholesterol	0 mg	Sugars	*22.2* g	Calcium	16.44 mg	36.39%	Calories from Total Fat
Total Fat	12.30 g	Sodium	140 mg	Protein	1.95 g	Iron	0.75 mg	7.13%	Calories from Saturated Fat
Saturated Fat	2.41 g	Carbohydrates	49.41 g	Vitamin A	575.1 IU	Water ¹	*69.40* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.31 g	Vitamin C	1.2 mg	Ash ¹	*0.29* g	64.97%	Calories from Carbohydrates
								2.56%	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

- denotes optional nutrient values

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

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.