

Wisconsin Apple Crisp

Apple Crisp • School Recipe

Working adaptation of USDA Apple Crisp #181.
50 servings: one 12 × 20 × 2½-inch pan; cut 5 × 10.



INGREDIENTS

INGREDIENT	50 SERVINGS	100 SERVINGS
Prepared apples	8 lb	16 lb
Lemon juice	¼ cup	½ cup
Granulated sugar	8 oz	1 lb
Cinnamon — filling	1½ tsp	1 Tbsp
Flour	14 oz	1 lb 12 oz
Rolled oats	12 oz	1 lb 8 oz
Brown sugar	10 oz	1 lb 4 oz
Cinnamon — topping	3 tsp	2 Tbsp
Nutmeg (optional)	2 tsp	1 Tbsp + 1 tsp
Butter	12 oz	1 lb 8 oz

Provided in the box is apples, flour, rolled oats, and butter

PREPARATION

1. Wash, core and slice apples uniformly; peel if desired.
2. For each 50-serving pan, combine 8 lb prepared apples with lemon juice, granulated sugar and filling cinnamon.
3. Mix flour, rolled oats, brown sugar, topping cinnamon and optional nutmeg. Cut in softened butter until crumbly; spread over apples.
4. Bake until apples are tender and topping is golden: conventional 425°F for 35–45 minutes, or convection 350°F for 25–35 minutes.
5. Cool to set. Cut each 50-serving pan into 5 × 10 portions.

Sunrise Orchards • Meadowlark Community Mill • Lacrosse Mills • Westby

Wisconsin Food Hub Cooperative • Tend & Table

Source: healthyschoolrecipes.com/recipes/apple-crisp-usda/

Working recipe: final yield and school meal crediting require verification.

