

Apple Crisp

<u>Number of students:</u>	<u>50</u>	<u>75</u>	<u>100</u>	<u>125</u>	<u>150</u>
Raisins (cups)	1 ½ c.	2 c.	2 ½ c.	3 c.	3 ½ c.
Apples, sliced (quarts)	8 qt.	12 qt.	16 qt.	20 qt.	24 qt.
Lemon juice (cups)	½ c.	¾ c.	1 c.	1 ½ c.	2 c.
Apple juice or cider (cups)	1 ½ c.	2 ¼ c.	3 c.	3 ¾ c.	4 ½ c.
Cinnamon (Tbs.)	2 T.	3 T.	4 T.	5 T.	6 T.
Shallow Hotel Pans	1	2	2-3	3	3-4

Preparation:

Put sliced apples in a large bowl. (Use the apple slicing tools from baking drawer, or slice by hand. Peeling is optional.)

Gradually add lemon juice, stirring to coat the slices. Add raisins and juice or cider and mix well. Place in the shallow hotel pans, filling about halfway. Sprinkle with cinnamon from the shaker beside the stove top. Cover with rigid lids and stack in the walk-in overnight.

Topping:

<u>Number of students:</u>	<u>50</u>	<u>75</u>	<u>100</u>	<u>125</u>	<u>150</u>
WW flour (cups)	2 c.	3 c.	4 c.	5 c.	6 c.
Rolled oats (cups)	4 c.	6 c.	8 c.	10 c.	12 c.
Sugar (cups)	2 c.	3 c.	4 c.	5 c.	6 c.
Salt (tsp)	1 tsp.	1½ tsp.	2 tsp.	2½ tsp.	3 tsp.
Cinnamon (Tbs)	4 T.	6 T.	8 T.	10 T.	12 T.
Soy Margarine (tubs))	1½ tubs	2 tubs	2 ½ tubs	3 tubs	4 tubs

Mix flour, oats, sugar, salt and cinnamon together in a large bowl. Then work in chilled soy margarine with two table knives (or pastry cutter tool) to make a crumbly mixture. Store in a labeled plastic bin overnight in the walk-in.

The next morning, at 5:30 am, bring both apples and topping out of walk-in to come to room temperature while convection oven is preheating. Spread the topping over the apples, dividing evenly among all hotel trays.

Cook:

Preheat convection oven to 350° OR conventional ovens (beneath stove top) to 375° . Bake for 45 minutes (bake with covers on for first 25 minutes; then

remove lids and cook the last 20 minutes uncovered, until the fruit starts to bubble). **Be sure ovens are turned off before going to the 8 am group meditation - crisp can remain in warm oven.**