



## RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



## Apple Crisp

### Featured Item: Apple

Serving Size: 1/2 cup • Yield: 50

### HACCP Process #2:

Same day service

### Child Nutrition Credit:

0.5 Cups of Fruit

## INGREDIENTS

Apples, raw - LOCAL:	<b>13 Lbs</b>
Applesauce, unsweetened:	<b>1 1/2 qt</b>
Corn Starch:	<b>2 Tbsp</b>
Whole Wheat Flour:	<b>2 1/4 C</b>
Oats, old fashioned:	<b>2 C</b>
Brown Sugar:	<b>1 C</b>
Butter, unsalted:	<b>1 C</b>

## DIRECTIONS

1. Preheat oven to 350°F.
2. Peel and slice apples into bite-sized pieces.
3. In bowl, mix together apples, applesauce, and cornstarch. Spread into steamtable pan.
4. In another bowl, mix together oats, flour, and brown sugar.
5. Melt butter.
6. Put butter into oat/flour/sugar mixture and stir to make crumble.
7. Place crumble on top of fruit mix.
8. Bake, covered, for 30 minutes. Remove cover, finish baking uncovered for about 10 minutes, until the topping is crisp.

Source: Pisanick Partners, LLC.