

Cherry Oat Crumble

🕒 Cooking time: 45 minutes
 HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ¼ cup Fruit, ¾ ounce equivalent Grains

NSLP: ¼ cup Fruit, ¾ ounce equivalent Grains

SFSP: ¼ cup Fruit, ¾ ounce equivalent Grains

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Tart cherries, pitted, frozen	12 pounds	2 gallons + 3 cups	24 pounds	4 gallons + 2 quarts + 2 cups
Sugar		3 cups		1 quart + 2 cups
Cornstarch		¾ cup		1½ cups
Vanilla extract		2 Tablespoons		¼ cup
Whole wheat flour		3 cups		1 quart + 2 cups
Rolled oats		3 cups		1 quart + 2 cups
Brown sugar		1½ cups		3 cups
Salt		1 teaspoon		2 teaspoons
Unsalted butter, melted	8 ounces	1 cup	1 pound	2 cups



Directions

1. Preheat the oven to 350° F. Spray 2-inch full-size steamtable pans with pan-release spray. For 48 servings use 2 pans, for 96 servings use 4 pans.
2. Place the frozen tart cherries in a large mixing bowl. In a smaller bowl mix together the sugar and cornstarch, sprinkle over the fruit and mix. Add the vanilla extract and mix again. Pour the fruit into the prepared pans, dividing evenly between pans.
3. In a bowl mix together the flour, oats, brown sugar, and salt. Add the melted butter and mix together until the texture is coarse with some clumps. Distribute the oat topping over the fruit, dividing evenly between pans.
4. Bake in the preheated oven for about 30–45 minutes, or until the juices are bubbling and the oat topping is golden brown.
 CCP: Heat to 165°F or higher for at least 15 seconds.
 CCP: Hold for hot service at 135°F or higher.
 Serve ½ cup portions using a #8 scoop.

continues

Cherry Oat Crumble, continued

Serving	Yield	Volume
½ cup	48 Servings: about 12 pounds 96 Servings: about 24 pounds	48 Servings: about 2 gallons 2 quarts 96 Servings: about 5 gallons

Nutrients Per Serving					
Calories	45	Sodium	62 mg	Vitamin A	427 IU
Total Fat	2.5 g	Carbohydrate	5 g	Vitamin C	48 mg
Saturated Fat	0.2 g	Dietary Fiber	2 g	Iron	0.8 mg
Cholesterol	0 mg	Protein	3 g	Calcium	24 mg