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

	48 Servings		96 Servings			
Ingredients	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		³∕₄ cup		1½ cups		
Vanilla extract		2 Tablespoons		1⁄4 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.

Cherry Oat Crumble, continued

Serving	Yield	Volume	Nutrients Per Serving						
½ cup	48 Servings: about 12 pounds 96 Servings: about 24 pounds	48 Servings: about 2 gallons 2 quarts 96 Servings: about 5 gallons	Calories Total Fat Saturated Fat	45 2.5 g 0.2 g	Sodium Carbohydrate Dietary Fiber	62 mg 5 g 2 a	Vitamin A Vitamin C Iron	427 IU 48 mg 0.8 mg	
			Cholesterol	0 mg	Protein	3 g	Calcium	24 mg	

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. ©2016 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.