

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 00

PEACH CRISP

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
203 cal	32 g	2 g	8 g	0 mg	211 mg	23 mg

Ingredient

PEACHES,CANNED,SLICED
 COOKING SPRAY, NONSTICK
 SUGAR, GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 CINNAMON,GROUND
 NUTMEG,GROUND
 FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 BAKING SODA
 SALT
 CEREAL,OATMEAL,ROLLED
 SUGAR,BROWN,PACKED
 MARGARINE,SOFTENED

Weight

19-2/3 lbs
 2 oz
 1 lbs
 6-5/8 oz
 1/4 oz
 1/4 oz
 1/8 oz
 1-3/8 lbs
 1/4 oz
 1/4 oz
 5/8 oz
 1 lbs
 1-2/3 lbs
 2 lbs

Measure

2 gal 1 qts
 1/4 cup 1/3 tbsp
 2-1/4 cup
 1-1/2 cup
 1/8 tsp
 1 tbsp
 1/3 tsp
 1 qts 1 cup
 1/4 tsp
 1/4 tsp
 1 tbsp
 2-7/8 cup
 1 qts 1-3/8 cup
 1 qts

Issue

Method

- 1 Drain fruit; reserve juice.
- 2 Spray each pan with non-stick cooking spray. Arrange about 3 quarts of peaches in each pan. Pour 3 cups reserve juice over peaches in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over peaches in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar and margarine; mix only until blended.
- 5 Sprinkle 2-1/2 quarts of mixture over the fruit in each pan.
- 6 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 7 Cut 6 by 9 and serve with serving spoon or spatula.