

CHERRY CRISP

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
232 cal	39 g	2 g	8 g	0 mg	209 mg	30 mg

Ingredient

CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS
 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

24-1/2 lbs
 2 oz
 2 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 3-1/4 qts
 1/4 cup 1/3 tbsp
 1 qts 1/2 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 for use in Step 2.
- 2 Lightly spray pans with non-stick cooking spray. Arrange about 3 quarts of cherries in each sprayed pan. Pour 3 cups reserve juice over cherries in each pan.
- 3 Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over cherries in each pan. Stir lightly to moisten flour mixture.
- 4 Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar, margarine; mix only until blended.
- 5 Sprinkle 2-1/2 quart mixture over 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.