

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 05**  
**PEACH CRUNCH (PEACH PIE FILLING)**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
269 cal	52 g	2 g	7 g	6 mg	227 mg	26 mg

**Ingredient**

PIE FILLING,PEACH,PREPARED  
 COOKING SPRAY,NONSTICK  
 JUICE,LEMON  
 CAKE MIX,YELLOW  
 COCONUT,PREPARED,SWEETENED FLAKES  
 MARGARINE,SOFTENED

**Weight**

18 lbs  
 2 oz  
 3-1/4 oz  
 5 lbs  
 1 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1/4 cup 1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 qts 1 cup  
 2 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Spread 4-1/2 quart filling in each sprayed sheet pan. Sprinkle 3 tablespoons of lemon juice on top of mixture in each pan.
- 2 Combine cake mix and coconut; add margarine and butter; mix until crumbly.
- 3 Sprinkle 2-3/4 quarts of mixture over each pan.
- 4 Using a convection oven bake at 325 F. for 30 minutes or until lightly browned on low fan, open vent.
- 5 Cut 6 by 9.

**Notes**

- 1 In Step 2, 1 pound chopped unsalted nuts may be used for coconut per 100 servings.