

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 010 01
APPLE CRUNCH (APPLE PIE FILLING)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
231 cal	42 g	2 g	7 g	6 mg	236 mg	18 mg

Ingredient

PIE FILLING,APPLE,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 quarts 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; 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 brown on low fan, open vent.
- 5 Cut 6 by 9.

Notes

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