

# APPLE CRISP

Yield: 1 pan (80 servings)



## INGREDIENTS

### Crust:

- \* 2 lbs + 8 ozs all purpose flour
- \* 1 lb + 6 1/2 ozs brown sugar
- \* 11 1/4 ozs oats
- \* 1 lb + 8 ozs butter

### Filling:

- \* 1 #10 can sliced apples, drained
- \* 1 lb + 8 ozs granulated sugar
- \* 1/4 oz ground cinnamon
- \* 7/8 oz ground nutmeg

## DIRECTIONS

- \* Mix flour, brown sugar and oats. Add butter and mix. Reserve 1 1/2 quarts crust mixture.
- \* Place crust mixture in greased cake pan.
- \* Press evenly into pan.
- \* Combine drained apples, sugar and spices.
- \* Pour filling over crust and spread evenly.
- \* Sprinkle reserved crust mixture on top of filling.
- \* Bake at 350 degrees for 1 hour or until golden brown.
- \* Cool and cut into 80 portions.

## NUTRITIONAL INFORMATION PER SERVING

- \* Calories: 207
- \* Cholesterol: 0 mg
- \* Sodium: 4 mg
- \* Fiber: 2 g
- \* Carbohydrates: 34 g
- \* Total Fat: 7 g



Recipe courtesy of  
Saint Paul Public Schools Nutrition Services