

### Peach Fruit Crisp

Great for Breakfast and Lunch!!!  
4.2 #10 cans will provide 100 (1/2 cup) servings

TCS -  
Same Day  
Service

One serving provides 1/2 cup fruit and .25 ounce equivalent grains.

Ingredients	12 servings ½ long 4" pan	24 servings 1 pan	Directions
* Peaches, diced, canned Lemon Juice Sugar, granulated Flour	½ #10 can 1 Tablespoon 3 oz 2 oz	1 #10 can 2 Tablespoon 6 oz 4 oz	1. Spray 12"X20"X2" deep (full size) solid steam table pan or ½ size long 4" solid steam table pan with cooking spray. Pour fruit equally into prepared pans. Add 2 tablespoons lemon juice to each 24 servings pan of fruit. 2. Mix sugar and flour together. Divide mixture evenly and stir equal amounts into each pan of fruit.
Margarine, softened (do not melt) Flour Rolled Oats, Uncooked Brown Sugar	5 oz 4 oz 3 oz ½ lb	10 oz 8 oz 6 oz 1 lb	3. Cut softened margarine into 1 inch cubes and place into a bowl or pan. Add flour, oats, and brown sugar to margarine and mix until crumbly. Spread topping evenly over fruit. Wipe sides of pan to clean if necessary. Bake at 350 degrees for about 30 minutes or until hot and bubbly and lightly browned on top or until <b>CCP: temperature is at least 135 degrees F. or above.</b> 4. Pre - portion with a 4 oz. spoodle or #8 scoop. 5. <b>CCP: Hold and serve at or above 135 degrees F. or above.</b> 6. Cover, label, and date any leftover fruit and store in the cooler. Always cool leftovers to 70 degrees within 2 hours and to 41 degrees within 6 hours. Be sure product depth is no more than 2 inches deep in the pan. 7. Leftovers may be served hot or cold. If serving hot, <b>CCP: reheat all leftovers to 165 degrees for 15 seconds before serving. If serving cold, hold and serve at 41 degrees F. or below. Never combine leftover product with newly prepared product when reheating. Use product within 3 days.</b>

\* Other canned, fresh, or frozen fruit may be substituted.

INGREDIENTS	48 servings 2 pans	96 servings 4 pans	Directions
Apples, sliced, canned Cherries, frozen Cherries, canned Blueberries, frozen Blackberries, frozen Strawberries, sliced, frozen	2 #10 cans 14 lb 5 oz 2 #10 cans 8 lb 8 oz 11 lb 4 oz 13 lb 4 oz	4 #10 cans 28 lb 10 oz 4 #10 cans 17 lb 22 lb 8 oz 26 lb 8 oz	Substitute one of these fruits step 1 of the recipe above.

Allergens: This recipe contains Corn, Wheat and Soy.