



BREAKFAST FRUIT CRISP W/ VANILLA YOGURT

Recipe Project Name/Written By:	To Taste
Recipe Category:	Breakfast, Quick Scratch
Cooking Process:	#2 Same Day Service
Prep Time:	20 minutes
Cook Time:	40 minutes
Total Time:	1 hour
K-12 Portion Size:	#6 disher crisp + #16 disher yogurt

Meal Pattern Contribution: 1.5 oz eq WGR grain, .5 oz eq m/ma, 1/2 cup fruit

INGREDIENTS	18 Servings		36 Servings		DIRECTIONS
	Weight	Measure	Weight	Measure	
Strawberry Filling					1. Day before service , thaw strawberries overnight. Do not drain. CCP: Hold at 41° F or below. 2. Preheat convection oven to 350° F. 3. Spray 2" full size steam table pans with pan release. One pan holds 18 servings. 4. Make strawberry filling. Add 5 lb strawberries with juice to each prepared pan. Sprinkle 1/2 cup cornstarch, 1/2 cup brown sugar, and 1 Tbsp vanilla extract over each pan and toss to combine.
Strawberries, USDA, frozen, sliced, unsweetened	5 lb		10 lb		
Cornstarch		1/2 c		1 c	
Sugar, brown		1/2 c		1 c	
Vanilla extract		1 Tbsp		2 Tbsp	4. Make strawberry filling. Add 5 lb strawberries with juice to each prepared pan. Sprinkle 1/2 cup cornstarch, 1/2 cup brown sugar, and 1 Tbsp vanilla extract over each pan and toss to combine. 5. Make crisp topping. Melt butter and add to a large bowl. Add flour, oats, and brown sugar to butter. Mix well until butter combines with ingredients. 6. Sprinkle 1 quart (1 lb 12 oz) topping evenly over each pan. 7. Bake for 35-40 minutes or until golden brown. Strawberry juice should thicken and bubble around the edges and center. Internal temperature will be at least 175° F CCP: Heat to 135° F or higher for at least 15 seconds. CCP: No bare hand contact with ready to eat food. 8. Using a #6 disher, serve 2/3 cup crisp with a #16 disher of yogurt. CCP: Hold and serve at 135° F or higher.
Crisp Topping					
Butter, unsalted		1 c		2 c	
Flour, white whole wheat		1 1/3 c		2 2/3 c	
Oats, old fashioned	12 oz		1 lb 8 oz		
Sugar, brown		1/4 c		1/2 c	
Salt		3/4 tsp		1 1/2 tsp	
Yogurt , vanilla, reduced sugar		1 qt + 1/2 c		2 qt + 1 c	

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NUTRITION INFORMATION

Serving Size #6 disher crisp +
#16 disher yogurt

NUTRIENTS AMOUNT

Calories 340

Total Fat 12 g

Saturated Fat 7 g

Cholesterol 29 mg

Sodium 207 mg

Total Carbohydrate 52 g

Dietary Fiber 5 g

Total Sugars 20 g

Added Sugars 12 g

Protein 6 g

Vitamin D 1.1 mcg

Calcium 89 mg

Iron 1.8 mg

Potassium 379 mg

N/A=data not available.

ALLERGENS: Milk, Wheat

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

*MARKETING GUIDE

Food as Purchased for	18 Servings	36 Servings
N/A		

NOTES

Crisp topping can be prepared the day before and stored in the refrigerator overnight.

YIELD/VOLUME

18 Servings	36 Servings
Total Weight: 7 lb	Total Weight: 14 lb

