

# Cherry Oat Crumble

⌚ Cooking time: 45 minutes

HACCP Process #2 Same Day Service



1 Serving Provides  
 CACFP: ¼ cup Fruit, ¾ ounce equivalent Grains  
 NSLP: ¼ cup Fruit, ¾ ounce equivalent Grains  
 SFSP: ¼ cup Fruit, ¾ ounce equivalent Grains

| Ingredients                   | 12 Servings |                     | 24 Servings |                     |
|-------------------------------|-------------|---------------------|-------------|---------------------|
|                               | Weight      | Measure             | Weight      | Measure             |
| Tart cherries, pitted, frozen | 3 pounds    |                     | 6 pounds    |                     |
| Sugar                         |             | ¾ cup               |             | 1 ½ cups            |
| Cornstarch                    |             | 3 Tablespoons       |             | ¼ cup 2 Tablespoons |
| Vanilla extract               |             | 1 ½ teaspoons       |             | 1 Tablespoon        |
| Whole wheat flour             |             | ¾ cup               |             | 1 ½ cups            |
| Rolled oats                   |             | ¾ cup               |             | 1 ½ cups            |
| Brown sugar                   |             | ¼ cup 2 Tablespoons |             | ¾ cup               |
| Salt                          |             | ¼ teaspoon          |             | ½ teaspoon          |
| Unsalted butter, melted       | 2 ounces    | ¼ cup               | 4 ounces    | ½ cup               |



## Directions

1. Preheat the oven to 350° F. Spray pans with pan-release spray. For 12 servings use one 9x13-inch baking dish. For 24 servings use two 9x13-inch baking dishes or one full-size 2-inch steamtable pan.
2. Place the frozen tart cherries in a large mixing bowl. In a smaller bowl mix together the sugar and cornstarch, sprinkle over the fruit and mix. Add the vanilla extract and mix again. Pour the fruit into the prepared pans, dividing evenly if using two pans.
3. In a bowl mix together the flour, oats, brown sugar, and salt. Add the melted butter and mix together until the texture is coarse with some clumps. Distribute the oat topping over the fruit, dividing evenly if using two pans.
4. Bake in the preheated oven for about 30-45 minutes, or until the juices are bubbling and the oat topping is golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions using a #8 scoop.

continued...

# Cherry Oat Crumble, continued

| Serving | Yield  | Volume   |
|---------|--|--|
| ½ cup   | 12 Servings: about 3 pounds<br>24 Servings: about 6 pounds | 12 Servings: about 2 quarts 1 pint<br>24 Servings: about 1¼ gallon |

| Nutrients Per Serving |       |               |        |           |        |
|-----------------------|-------|---------------|--------|-----------|--------|
| Calories              | 45    | Sodium        | 62 mg  | Vitamin C | 48 mg  |
| Total Fat             | 2.5 g | Carbohydrate  | 5 g    | Iron      | 0.8 mg |
| Saturated Fat         | 0.2 g | Dietary Fiber | 2 g    | Calcium   | 24 mg  |
| Cholesterol           | 0 mg  | Vitamin A     | 427 IU |           |        |