



## BREAKFAST FRUIT CRISP W/ VANILLA YOGURT

<b>Recipe Project Name/Written By:</b>	To Taste
<b>Recipe Category:</b>	Breakfast, Quick Scratch
<b>Cooking Process:</b>	#2 Same Day Service
<b>Prep Time:</b>	20 minutes
<b>Cook Time:</b>	40 minutes
<b>Total Time:</b>	1 hour
<b>K-12 Portion Size:</b>	#6 disher crisp + #16 disher yogurt
<b>Meal Pattern Contribution:</b>	
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	
<b>Strawberry Filling</b>					1. <b>Day before service</b> , thaw strawberries overnight. Do not drain. <b>CCP: Hold at 41° F or below.</b>  2. Preheat convection oven to 350° F. 3. Spray 2" full size steam table pans with pan release. One pan holds 18 servings. 4. <b>Make strawberry filling.</b> 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. <b>Make crisp topping.</b> 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 <b>CCP: Heat to 135° F or higher for at least 15 seconds.</b> <b>CCP: No bare hand contact with ready to eat food.</b> 8. Using a #6 disher, serve 2/3 cup crisp with a #16 disher of yogurt. <b>CCP: Hold and serve at 135° F or higher.</b>
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	
<b>Crisp Topping</b>					
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	
<b>Yogurt</b> , 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

