

Goshen Hospital Food Service

Recipe: Apple Crisp

Yield: 10

Date: 9/30/2014

Portion Size: 1/2 C.

Bekah Vukovich

Scale:

AMT	UNIT	INGREDIENTS	PROCEDURES
10	C.	canned apples in concentrate (with juice)	
1	C.	white sugar	
1	T	gluten-free all-purpose flour	
1	tsp.	cinnamon	combine cinnamon, apples, white sugar, and gluten-free flour in a large bowl
			pour into a greased 2" full pan
1.5	C.	certified gluten-free oats	mix oats, flour, brown sugar, baking powder, baking soda
1	C.	gluten-free all-purpose flour	
1.5	C.	packed brown sugar	
1/4	tsp.	baking powder	
1/4	tsp.	baking soda	
3/4	C.	butter	melt butter and add to mixture
			crumble mixture evenly over apple mixture
			bake at 350 for 45 minutes

Recipe adapted from: <http://cantstayoutofthekitchen.com/2013/04/08/apple-crisp/>

