

CARAMEL-TOPPED APPLE CRISP



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 6 servings*

Crumb Topping

Reorder No.	Description	Amount
227528	All Purpose Flour	½ cup
304096	Old Fashioned Oats	½ cup
314641	Brown Sugar	½ cup
361032	Baking Powder	½ tsp
224723	Ground Cinnamon	¼ tsp
299405	Unsalted Butter	⅓ cup
108308	Salt	1 pinch

Apple Filling

Reorder No.	Description	Amount
184720	Granny Smith Apples	3 to 4
299405	Unsalted Butter	3 tbsp
227528	All Purpose Flour	2 tbsp
311227	Lemon Juice	1 tbsp
512109	Milk	3 tbsp
110736	Vanilla Extract	½ tsp
314641	Brown Sugar	¼ cup
224723	Ground Cinnamon	½ tsp
108308	Salt	1 pinch
200582	Caramel Sauce	To taste

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 375°F.

Peel and slice apples, and set aside. In a medium size bowl, combine ½ cup flour, ½ cup brown sugar, ½ cup oats, ½ tsp. baking powder, ¼ tsp. ground cinnamon, ⅓ cup softened unsalted butter, and a pinch of salt. With a fork or pastry blender, mix evenly until topping resembles small crumbs. Set aside in a refrigerator.

In a small bowl, combine 3 tbsp. melted butter and 2 tbsp. flour until well blended. Stir in lemon juice, milk and vanilla. Stir in brown sugar, cinnamon, and salt. Pour butter mixture over apples and toss to coat. Pour apple mixture into an 8x8-inch baking dish and spread into an even layer. Sprinkle crumb topping evenly over the apples. Bake for 30-35 minutes, or until golden brown and top is set. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Remove from oven and allow to cool for at least 10 minutes before serving. Drizzle with caramel sauce, and serve. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*