

# Apple Crisp (Dairy free with gluten)

## For apple filling:

*Use the shallow hotel pans* For 35 – 40

1 hotel pan  
Whole Apples\*\* 9 lb  
Orange Juice ½ cup  
Lemon Juice ¼ cup  
Sugar ½ cup  
Cinnamon 1 TBS + 1 tsp  
Nutmeg 1 TBS

## For the topping:

Earth Balance Soy Spread ¾ cup  
Flour 2 ¼ cups  
Sugar ½ cup  
Brown Sugar 1 cup  
Salt ¾ tsp  
  
Oats 1 2/3 cups

Instructions:

**Completely prepare crisp, cover and place in walkin ready to bake at breakfast tomorrow**

## **\*\* Weigh apples whole, before coring**

1. Core, and cut the apples into large wedges. Then cut the wedges again in half cross-wise. Combine the apples with the juices, sugar, and spices. Pour into the shallow hotel pans, dividing evenly.
2. To make the topping, combine the flour, sugars, salt, and oats then with hands work in the softened Earth Balance Soy Spread
3. Scatter evenly over the apples but do not pat down smooth. The topping needs to look crumbly.
4. Bake in preheated the oven at 325 degrees for 1 hour until the top is brown and the apples are bubbly.