

# Apple Crisp (Gluten Free)

**Number of students: 25**

Raisins  $\frac{3}{4}$  cup  
Apples, sliced 4 quarts  
Lemon Juice  $\frac{1}{4}$  cup  
Apple Juice or Cider  $\frac{3}{4}$  cup  
Cinnamon 1 Tbsp  
Shallow Hotel Pans  $\frac{2}{3}$

## **Preparation:**

Put sliced apples in a large bowl. (Use the apple slicing tools from baking drawer, or slice by hand. Peeling is optional.)

Gradually add lemon juice, stirring to coat the slices. Add raisins and juice or cider and mix well. Place in the shallow hotel pans, filling about halfway. Sprinkle with cinnamon from the shaker beside the stove top. Cover with rigid lids/plastic wrap and stack in the walk-in overnight.

## **Gluten Free Topping (Contains Almonds):**

**Number of students: 50**

Gluten Free Flour  $1\frac{1}{4}$  cups  
Baking Powder  $\frac{1}{4}$  tsp  
Sugar 1 cup  
Nutmeg  $\frac{1}{2}$  tsp  
Cinnamon 2 tbsp  
Soy Margarine  $\frac{3}{4}$  tub  
Sliced Almonds  $\frac{1}{2}$  cup

Mix GF flour, baking powder, sugar, nutmeg and cinnamon together in a large bowl. Then work in chilled soy margarine with two table knives (or pastry cutter tool) to make a crumbly mixture. Lastly, mix in the sliced almonds. Store in a labeled plastic bin overnight in the walk-in.

**The next morning, at 5:30 am, bring both apples and topping out of walk-in to come to room temperature while convection oven is preheating. Spread the topping over the apples, dividing evenly among all hotel trays. Roughly speaking, one shallow hotel tray holds about 40 servings.**

**Cook:**

Preheat convection oven to 350° OR conventional ovens (beneath stove top) to 375°.  
Bake for 45 minutes (bake with covers on for first 25 minutes; then remove lids and cook the last 20 minutes uncovered, until the fruit starts to bubble). **Be sure ovens are turned off before going to the 8 am group meditation – crisp can remain in warm oven.**

**DO NOT TAKE OUT AND COVER CRISP, THIS WILL MAKE IT SOGGY!**