



PAPER & FOOD SERVICE, INC.

Peach and Raspberry Crisp

Ingredients **Yield: 12 Servings**

- 5 # Peaches, ripe and firm
- 1 ea. Orange, zested
- 1 1/4 c. Sugar, granulated
- 1 c. Brown sugar, packed
- 1 1/2 c. Flour, AP
- 1/2 pint raspberries
- 1/4 tsp. Salt
- 1 c. Oatmeal, quick cooking
- 8 oz. Butter, cold, diced

Preparation Instructions:

1. Preheat oven to 350 degrees. Butter the inside of a 1/2 pan hotel pan.
2. In boiling water immerse the peaches for approximately 30 seconds, then remove them and place in cold water. Peel the peaches and slice them into thick wedges and place them into a large mixing bowl.
3. Now add the orange zest, 1/4 c. granulated sugar, 1/2 c. brown sugar, and 2 Tlb. Of flour. Toss well. Then gently mix in the raspberries. All the mixture to sit for approximately 4-5 minutes. Note: If there is a lot of liquid, add additional flour to absorb. Then pour the peaches into the hotel pan and gently smooth the top.
- 4.. In an electric mixer fitted with a paddle attachment, combine the remaining flour, granulated sugar, brown sugar, salt, oatmeal and the cold, diced butter. Mix on low speed until the butter is pea-sized and the mixture is crumbly. Sprinkle evenly on top of the peaches and raspberries.
5. Now bake for 1 hour, until the top is browned and crisp and the juices are bubbly. Serve immediately as is or with a scoop of ice cream.

Note: You may refrigerate leftovers and reheat as needed for service.

| Ingredients | | Maines Product Code # | Amount | Ingredient Cost |
|---------------------|----------------|-----------------------|----------|-----------------|
| Peaches | Fresh | O96361 | 5 # | \$5.55 |
| Orange | Fresh | O96282 | 1 ea. | \$0.61 |
| Sugar, granulated | Domino | 380424 | 1 1/4 c. | \$0.40 |
| Brown Sugar | Domino | 380150 | 1 c. | \$0.50 |
| Flour, AP | Gold Medal | 381254 | 1 1/2 c. | \$0.24 |
| Raspberries | Fresh | O96510 | 1/2 pint | \$2.96 |
| Salt | Katy's Kitchen | 340620 | 1/4 tsp. | \$0.02 |
| Oatmeal, quick cook | Keebler | 323534 | 1 c. | \$1.04 |
| Butter | Sommermaid | 000100 | 8 oz. | \$1.12 |

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|--------------|---------|
| Recipe Cost | \$12.44 |
| Portion Cost | \$1.03 |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$3.25 | \$1.03 | \$2.22 | 31.69% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$3.95 | \$1.03 | \$2.92 | 26.08% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$4.25 | \$1.03 | \$3.22 | 24.24% |