



# Cherry

**Lakota: čhanpǎ**

## Sampling Display Instructions

### Cherry Crisp

Ingredients	24 Samples	32 Samples	48 Samples
Samples: 1 ½ inch square (8 x 8-inch pan)			
Whole wheat flour	¾ c	1 c	1 ½ c
Rolled oats	¾ c	1 c	1 ½ c
Brown Sugar	½ c	⅔ c	1 c
Cinnamon	⅛ t	¼ t	½ t
Salt	A pinch	A pinch	⅛ t
Melted butter	⅓ c	½ c	⅔ c
Cherries in water	1 can	2 cans	3 cans
Sugar	¼ c	⅓ c	½ c
Orange juice concentrate	1 T	2 T	3 T
Cornstarch	1 T	2 T	3 T

### Directions:

Grease baking pan. Mix the first five ingredients set aside. Drain cherries, reserve cherry juice: ⅓ cup for 24 samples, ½ cup for 32 or ⅔ cup for 48. Place cherries in baking dish. Mix cherry juice, sugar and orange juice concentrate. Heat mix in saucepan for 2 minutes. Mix cornstarch and water (1 T for 24 samples, 1 T plus 1 t for 32, 2 T for 48) add to cherry juice mix. Continue to cook until sauce thickens. Remove from heat stir well. Pour juice mix over cherries in pan; and sprinkle on topping. Bake until browned, 425 degrees F for 40 minutes. Let cool cut into 1 ½ inch squares. Cover for transport.

### Materials needed:

- Table/tablecloth
- Garbage can/paper bag
- Paper towels/wet wipes/plastic gloves
- Ingredients used in the recipe
- Paper plates or cups, plastic forks or spoons
- Spoon, fork, spatula for serving
- Recipe video (optional)  
<https://youtu.be/tlvH-38-fKM>
- Pick it! Try it! Like it! produce sign as table tent
- Pick it! Try it! Like it flyer or recipe card
- Food allergy sign on table

### Notes:

- Wear hair tied or clipped back. Wear plastic gloves when serving food.
- Place a few samples at a time in small plastic or paper cups. Provide spoons. Ask parent's permission before children sample.
- Prepare cherry crisp. Transport in an airtight container and place in a cooler.
- Ask if they use cherries often in their meals or snacks. Ask if they could use this recipe. Remind that leftovers should be refrigerated for 2-3 days.
- Lakota word translated by Jeshua Estes.