


Rhubarb Blueberry Crisp

 Cooking time: 45 minutes
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Fruit, ¾ ounce equivalent Grains

NSLP: ½ cup Fruit, ¾ ounce equivalent Grains

SFSP: ½ cup Fruit, ¾ ounce equivalent Grains

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Rhubarb, fresh, thinly sliced	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts
Frozen blueberries	2 pounds	1 quart + 2 cups	4 pounds	3 quarts
Sugar		¾ cup		1½ cups
Cornstarch		3 Tablespoons		¼ cup + 2 Tablespoons
Vanilla extract		1½ teaspoons		1 Tablespoon
Whole wheat flour		¾ cup		1½ cups
Rolled oats		¾ cup		1½ cups
Brown sugar		¼ cup + 2 Tablespoons		¾ cup
Salt		¼ teaspoon		½ teaspoon
Unsalted butter, melted	2 ounces	¼ cup	4 ounces	½ cup



Directions

1. Preheat the oven to 350° F. Spray pans with pan-release spray. For 12 servings use a 9 x13-inch baking dish. For 24 servings use a 2-inch full-size steamtable pan, or 2 9 x13-inch baking dishes.
2. Combine the sliced rhubarb and frozen blueberries in a large mixing bowl. In a smaller bowl mix together the sugar and cornstarch. Pour over the fruit and mix. Add the vanilla extract and mix again. Pour the fruit into the prepared pan(s); divide evenly if using 2 pans.
3. In a bowl mix together the flour, oats, brown sugar, and salt. Add the melted butter and mix together until the texture is coarse with some clumps. Distribute the oat topping over the fruit; divide evenly if using 2 pans.
4. Bake in the preheated oven for about 30–45 minutes, or until the juices are bubbling and the oat topping is golden brown.
CCP: Heat to 165°F or higher for at least 15 seconds.
CCP: Hold for hot service at 135°F or higher.
Cut the 9 x13-inch pan 3 x 4 into 12 portions, or cut the 2-inch full-size pan 4 x 6 into 24 portions.

continues

Rhubarb Blueberry Crisp, continued

Serving	Yield	Volume
1/12 of pan	12 Servings: about 3 pounds	12 Servings: about 2 quarts 1 pint
1/24 of pan or about 2/3 cup	24 Servings: about 6 pounds	24 Servings: about 1 1/4 gallons

Nutrients Per Serving					
Calories	230	Sodium	54 mg	Vitamin A	202 IU
Total Fat	5 g	Carbohydrate	44 g	Vitamin C	6 mg
Saturated Fat	2.6 g	Dietary Fiber	5 g	Iron	1 mg
Cholesterol	10 mg	Protein	3 g	Calcium	61 mg