

Rhubarb Blueberry Crisp

🕒 Cooking time: 45 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert

NSLP: ½ cup Fruit, ¾ ounce equivalent Grains

SFSP: ½ cup Fruit, ¾ ounce equivalent Grains

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Rhubarb, fresh, thinly sliced	5 pounds	1 gallon	10 pounds	2 gallons
Frozen blueberries	8 pounds	1 gallon + 2 quarts	16 pounds	3 gallons
Sugar		3 cups		1 quart + 2 cups
Cornstarch		¾ cup		1½ cups
Vanilla extract		2 Tablespoons		¼ cup
Whole wheat flour		3 cups		1 quart + 2 cups
Rolled oats		3 cups		1 quart + 2 cups
Brown sugar		1½ cups		3 cups
Salt		1 teaspoon		2 teaspoons
Unsalted butter, melted	8 ounces	1 cup	1 pound	2 cups



Directions

1. Preheat the oven to 350° F. Spray 2-inch full-size steamtable pans with pan-release spray. For 48 servings use 2 pans. For 96 servings use 4 pans.
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. Divide the fruit evenly between each prepared pan.
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. Divide the oat topping evenly between each pan and distribute the oat topping over the fruit.
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 pan 4 x 6 into 24 portions.

continues

Rhubarb Blueberry Crisp, continued

Serving	Yield	Volume	Nutrients Per Serving					
1/24 of pan or about 2/3 cup	48 Servings: about 12 pounds	48 Servings: about 2 1/2 gallons	Calories	230	Sodium	54 mg	Vitamin A	202 IU
	96 Servings: about 24 pounds	96 Servings: about 5 gallons	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