


Blueberry Crisp

 Cooking time: 30–45 minutes
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert

NSLP: ½ cup Fruit, ½ ounce equivalent Grains

SFSP: ½ cup Fruit, ½ ounce equivalent Grains

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Blueberries, frozen	3 pounds 2 ounces	2 quarts + ⅓ cup	6 pounds 4 ounces	1 gallon + ⅔ cup
Unsalted butter or margarine, softened	1 ounce	2 Tablespoons	2 ounces	¼ cup
All-purpose flour	1 ounce	3 Tablespoons	1.9 ounces	¼ cup + 2 Tablespoons
Brown sugar	1½ ounces	3 Tablespoons	3 ounces	¼ cup + 2 Tablespoons
Rolled oats	6 ounces	1½ cups	12 ounces	3 cups
Cinnamon		1½ teaspoon		1 Tablespoon



Directions

1. Preheat the oven to 375° F.
2. Spray a steamtable pan with pan-release spray and place the frozen blueberries in the pan. For 12 servings use a 2-inch half-size steamtable pan or a 9x13 baking dish. For 24 servings use a 2-inch full-size steamtable pan or two 9x13 baking dishes.
3. In a bowl mix together the butter or margarine, flour, brown sugar, oats and cinnamon. Sprinkle oat mixture over the blueberries.
4. Bake in the preheated oven for about 30–45 minutes, or until the blueberry 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.

For half-size or 9x13 pans cut the pan 3x4 into 12 portions; for the full-size pan cut 4 x 6 into 24 portions.

Serving	Yield	Volume
⅓ cup	12 Servings: about 2½ pounds 24 Servings: about 5 pounds	12 Servings: about 2 quarts 24 Servings: about 1 gallon

Nutrients Per Serving					
Calories	154	Sodium	4 mg	Vitamin A	115 IU
Total Fat	3.6 g	Carbohydrate	28 g	Vitamin C	3 mg
Saturated Fat	1.4 g	Dietary Fiber	5 g	Iron	1 mg
Cholesterol	5 mg	Protein	3 g	Calcium	24 mg