Blueberry Crisp

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



1 Serving Provides: CACFP: ½ cup Fruit, ½ ounce equivalent Grains

NSLP: ½ cup Fruit, ½ ounce equivalent Grains SFSP: ½ cup Fruit, ½ ounce equivalent Grains

	12 Sei	rvings	24 Servings			
Ingredients	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		Nutrients Pe	Nutrients Per Serving					
²⁄₃ cup	12 Servings: about 2½ pounds 24 Servings: about 5 pounds	12 Servings: about 2 quarts 24 Servings: about 1 gallon	Calories Total Fat Saturated Fat	154 3.6 g 1.4 q	Sodium Carbohydrate Dietary Fiber	4 mg Vitamin A 28 g Vitamin C 5 g Iron	Vitamin C	115 IU 3 mg 1 mg	
			Cholesterol	5 mg	Protein	3 g	Calcium	24 mg	

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