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

	48 Servings		96 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Blueberries, frozen	12 pounds 8 ounces	2 gallons + 1⅓ cups	25 pounds	4 gallons + 2⅓ cups	
Unsalted butter or margarine, softened	4 ounces	½ cup	8 ounces	1 cup	
All-purpose flour	3.7 ounces	³¼ cup	7.4 ounces	1½ cups	
Brown sugar	6 ounces	³ / ₄ cup 12 ounces		1½ cups	
Rolled oats	1 pound 8 ounces	1 quart + 2 cups	3 pounds	3 quarts	
Cinnamon		2 Tablespoons		¼ cup	



Directions

- 1. Preheat the oven to 375° F.
- 2. Spray 2-inch full-size steamtable pans with pan-release spray. For 48 servings use 2 pans, for 96 servings use 4 pans. Divide the frozen blueberries evenly into each pan.
- 3. In a bowl mix together the butter or margarine, flour, brown sugar, oats and cinnamon. Divide oat mixture evenly per pan and 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.

Cut each pan 4 x 6 into 24 portions.

Serving	Yield	Volume
²⁄₃ cup	48 Servings: about 10 pounds	48 Servings: about 2 gallons
	96 Servings: about 20 pounds	96 Servings: about 4 gallons

Nutrients Per Serving							
Calories	154	Sodium	4 mg	Vitamin A	115 IU		
Total Fat	3.3 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		

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