


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	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Blueberries, frozen	12 pounds 8 ounces	2 gallons + 1⅓ cups	25 pounds	4 gallons + 2⅔ cups
Unsalted butter or margarine, softened	4 ounces	½ cup	8 ounces	1 cup
All-purpose flour	3.7 ounces	¾ cup	7.4 ounces	1½ cups
Brown sugar	6 ounces	¾ 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
⅔ cup	48 Servings: about 10 pounds 96 Servings: about 20 pounds	48 Servings: about 2 gallons 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