## **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

	12 Servings		24 Servings			
Ingredients	Weight Measure		Weight	Measure		
Rhubarb, fresh, thinly sliced	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts		
Frozen blueberries	2 pounds	1 quart + 2 cups	4 pounds	3 quarts		
Sugar		³∕₄ cup		1½ cups		
Cornstarch		3 Tablespoons		1⁄4 cup + 2 Tablespoons		
Vanilla extract		1½ teaspoons		1 Tablespoon		
Whole wheat flour		³∕₄ cup		1½ cups		
Rolled oats		<sup>3</sup> ⁄4 cup		1½ cups		
Brown sugar		1⁄4 cup + 2 Tablespoons		³∕₄ cup		
Salt		1⁄4 teaspoon		½ teaspoon		
Unsalted butter, melted	2 ounces	1⁄4 cup	4 ounces	½ cup		



## Directions

- 1. Preheat the oven to 350° F. Spray pans with pan-release spray. For 12 servings use a 9 x13-inch baking dish. For 24 servings use a 2-inch full-size steamtable pan, or 2 9 x13-inch baking dishes.
- 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. Pour the fruit into the prepared pan(s); divide evenly if using 2 pans.
- 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. Distribute the oat topping over the fruit; divide evenly if using 2 pans.
- 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 9 x13-inch pan 3 x 4 into 12 portions, or cut the 2-inch full-size pan 4 x 6 into 24 portions.

## **Rhubarb Blueberry Crisp, continued**

Serving	Yield	Volume	Nutrients Per Serving						
<sup>1</sup> ⁄12 of pan <sup>1</sup> ∕2₄ of pan or about ⅔ cup	12 Servings: about 3 pounds 24 Servings: about 6 pounds	12 Servings: about 2 quarts 1 pint 24 Servings: about 1¼ gallons	Calories Total Fat Saturated Fat Cholesterol	230 5 g 2.6 g 10 mg	Sodium Carbohydrate Dietary Fiber Protein	54 mg 44 g 5 g 3 a	Vitamin A Vitamin C Iron Calcium	202 IU 6 mg 1 mg 61 mg	

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