



825044 - Blueberry Crisp: Frozen

Source: K12 Culinary
 Number of Portions: 25
 Size of Portion: 1/2 cup

Components:

Meat/Alt:
 Grains:
 Fruit: 0.5 cup
 Vegetable:
 Milk:

Recipe Subgroups:

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
051371 BLUEBERRIES, FROZEN, CULTIVATED, IQF.....	6 lbs + 7 ozs	Rinse blueberries under running water. Drain well using colander or perforated pan.
020027 CORNSTARCH.....	1/4 cup	Spray 2 inch full size pan with food release. Place 6 lb 7 oz of blueberries in each prepared pan. (Note: One 2 inch-deep full size pan will hold 6 lb 7 oz of blueberries.) Sprinkle 1/4 cup of cornstarch over each pan of berries and toss lightly to combine.
826505 Margarine, TransFat Free, Ventura 16936..... 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 019335 SUGARS,GRANULATED..... 050456 OATS, ROLLED, UNENRICHED, QUICK, DRY, NO..... 019334 SUGARS,BROWN..... 002010 CINNAMON,GROUND.....	6 ozs 1 cup 1/4 cup 10 ozs 4 ozs 1/2 tsp	Weigh and melt margarine. In mixer or large mixing bowl combine melted margarine, flour, sugar, rolled oats, brown sugar, and cinnamon. Use mixer paddle or gloved hands to mix topping until crumbly.
		Place 1 ¾ quart of topping mixture over each pan of blueberries. Bake at 350° F for approximately 35-40 minutes until golden brown and liquid has thickened and is bubbling up through the topping. Note: Internal temperature will be significantly higher than 135° F. Serve 1/2 cup using no. 8 disher. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher.

*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	201 kcal	Cholesterol	0 mg	Sugars	*6.4* g	Calcium	20.02 mg	30.75%	Calories from Total Fat
Total Fat	6.87 g	Sodium	57 mg	Protein	2.84 g	Iron	0.97 mg	11.75%	Calories from Saturated Fat

Saturated Fat	2.62 g	Carbohydrates	32.57 g	Vitamin A	297.1 IU	Water ¹	*0.77* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	4.60 g	Vitamin C	3.0 mg	Ash ¹	*0.05* g	64.82%	Calories from Carbohydrates
								5.66%	Calories from Protein
<p>*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient</p> <p>* - denotes combined nutrient totals with either missing or incomplete nutrient data</p> <p>¹ - denotes optional nutrient values</p> <p>² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.</p>									