



825161 - Blueberry Crisp: Fresh

Source: Farm to School

Number of Portions: 25

Size of Portion: 1/2 cup

Components:

Meat/Alt:

Grains:

Fruit: 0.5 cup

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Fruits

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
009050 BLUEBERRIES,RAW.....	6 lbs + 8 ozs	Preheat convection oven to 350 degrees F. Weigh, then rinse blueberries under running water. Drain well using colander or perforated pan. Spray 2 inch deep full size steamtable pan with pan release. Place 6 pounds 8 ounces of fresh blueberries in each prepared pan. (Use one pan for each 25 servings prepared.)
009524 LEMON JUC FROM CONC,BTLD,REAL LEMON.....	2 tsp	Sprinkle 2 teaspoons lemon juice over each pan of berries.
826505 Margarine, TransFat Free, Ventura 16936..... 050456 OATS, ROLLED, UNENRICHED, QUICK, DRY, NO... 019334 SUGARS,BROWN..... 019335 SUGARS,GRANULATED..... 050401 FLOUR, WHOLE WHEAT..... 002010 CINNAMON,GROUND.....	6 ozs 6 ozs 4 ozs 4 ozs 5 ozs 1/2 tsp	Melt margarine and add to mixing bowl. Weigh oats, sugars, and flour. Add weighed dry ingredients and cinnamon to melted margarine. Use gloved hands or mixer paddle to combine topping until crumbly. (Makes about 1 quart of topping.)
		For each pan, place about 1 quart of topping mixture over fruit. Bake at 350° F for approximately 30 minutes until golden brown. CCP: Heat to 135° F or higher.
		Serve 1/2 cup using a #8 disher or 4 ounce spoodle. CCP: Hold for hot service at 135° F or higher

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

Calories	197 kcal	Cholesterol	*0* mg	Sugars	*20.7* g	Calcium	16.95 mg	28.89%	Calories from Total Fat
Total Fat	6.31 g	Sodium	56 mg	Protein	2.73 g	Iron	0.86 mg	11.74%	Calories from Saturated Fat
Saturated Fat	2.56 g	Carbohydrates	34.33 g	Vitamin A	307.5 IU	Water ¹	*99.75* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	4.15 g	Vitamin C	11.5 mg	Ash ¹	*0.31* g	69.84%	Calories from Carbohydrates

	5.56% Calories from Protein
N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data ¹ - denotes optional nutrient values ² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.	