

# Blueberry Fruit Crisp

NO IMAGE

<b>Servings:</b>	24.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-12470

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY	25 Tablespoon	1 1/2 cups + 1 Tablespoon	260231
OATS QUICK HOT CEREAL	1 3/4 Cup		284386
SUGAR BROWN LT	1 Cup		860311
SPICE CINNAMON GRND	2 1/4 Teaspoon		224731
SALT IODIZED	1/4 Teaspoon		108286
BUTTER PRINT UNSLTD GRD AA	1 Cup		299405
Blueberries, Frozen	13 Cup	3 quarts + 1 cup THAW Thaw and use	110624
STARCH CORN	3 Tablespoon		108413
SUGAR BEET GRANUL	3/4 Cup		108588

## Preparation Instructions

Thaw blueberries before making this crisp:

1. Place frozen blueberries in a steam-table pan lined with a perforated steam-table pan.
2. Cover and place in cooler overnight.

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1. Topping: Combine flour, cornstarch, rolled oats or rolled wheat, brown sugar, salt, and butter. Mix until crumbly. Set aside to step 6.

2. Into each steam table pan (20.75" x 12.75" x 6") which has been lightly coated with pan release spray, place 2lb 14oz (1qt 3c) blueberries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
  3. Over blueberries in each pan, sprinkle 5oz (3/4 c) sugar and 3 Tablespoons of cornstarch. Stir to combine.
  4. Sprinkle approximately 1lb 11oz (1qt 1c) topping from step 1 evenly over blueberries in each pan.
  5. Bake until topping is browned and crisp: Conventional over: 425 degrees F for 35-45 minutes; Convection oven: 350 degrees F for 25-35 minutes
  6. Cool. Cut each pan 4 x 6 (24 pieces) Portion is 1 piece.
- No CCP necessary.

## Meal Components

Amount Per Serving

Amount Per Serving	
<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.750
<b>Fruit</b>	0.500
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Piece

Amount Per Serving	
<b>Calories</b>	214.81
<b>Fat</b>	8.85g
<b>Saturated Fat</b>	4.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	20.00mg
<b>Sodium</b>	25.92mg
<b>Carbohydrates</b>	35.25g
<b>Fiber</b>	2.95g
<b>Total Sugar</b>	21.59g
<b>Added Sugar</b>	14.00g
<b>Protein</b>	0.73g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 3.10mg	<b>Iron</b> 0.32mg

## Nutrition - Per 100g

<b>Calories</b>	1390.36
<b>Fat</b>	57.30g
<b>Saturated Fat</b>	30.76g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	129.45mg
<b>Sodium</b>	167.74mg
<b>Carbohydrates</b>	228.14g
<b>Fiber</b>	19.11g
<b>Total Sugar</b>	139.71g
<b>Added Sugar</b>	90.63g
<b>Protein</b>	4.72g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 20.09mg	<b>Iron</b> 2.09mg