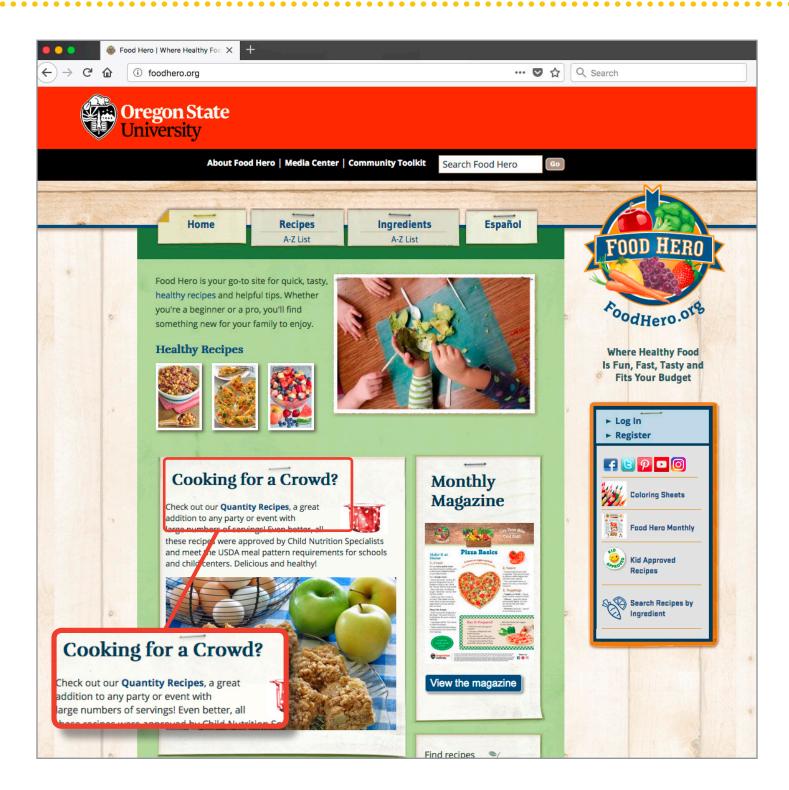


Quantity Recipes Available Online





This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income.

SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. 2018 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.



Quantity Recipes Available Online

Each recipe is quantified and credited at four yields (most often 12, 24, 48 and 96), taste tested and follows the comprehensive Food Hero recipe guidelines.

Blueberry Bling

Cooking time: 30 minutes Process #2, Same Day Preparation



1 Serving Provides:

CACFP: ½ cup Fruit, ½ ounce equivalent Grains NSLP: ½ cup Fruit, ½ ounce equivalent Grains SFSP: ½ cup Fruit, ½ ounce equivalent Grains

48 Servings		96 Servings			
Weight	Measure	Weight	Measure		
12 pounds 8 ounces		25 pounds			
4 ounces	½ cup	8 ounces	1 cup		
3.7 ounces	³₄ cup	7.4 ounces	1½ cups		
6 ounces	³∕₄ cup	12 ounces	1½ cups		
1 pound 8 ounces	6 cups	3 pounds	12 cups		
	2 tablespoons		¼ cup		
	Weight 12 pounds 8 ounces 4 ounces 3.7 ounces 6 ounces	WeightMeasure12 pounds 8 ounces4 ounces5.7 ounces3.7 ounces4 ounces1 pound 8 ounces6 cups	48 Servings 96 Servings Weight Measure Weight 12 pounds 8 ounces 25 pounds 4 ounces ½ cup 8 ounces 3.7 ounces ¾ cup 7.4 ounces 6 ounces ¾ cup 12 ounces 1 pound 8 ounces 3 pounds		

Directions

- 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	Nutrients Per	Nutrients Per Serving				
1⁄24 of pan, or about ⅔ cup	48 Servings: about 10 pounds 96 Servings: about 20 pounds	48 Servings: about 2 gallons 96 Servings: about 4 gallons	Calories Protein Carbohydrate	154 0 g 28 g	Saturated Fat Cholesterol Vitamin A	1.4 g 5 mg 115 IU	lron Calcium Sodium	1 mg 24 mg 4 mg
			Total Fat	3.3 g	Vitamin C	3 mg	Dietary Fiber	5 g

^{1.} Preheat the oven to 375° F.