Blueberry Bling

Cooking time: 30–45 minutes

HACCP Process #2 Same Day Service





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

	12 Sei	rvings	24 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Blueberries, frozen	3 pounds 2 ounces	2 quarts + ⅓ cup	6 pounds 4 ounces	1 gallon + ⅔ cup	
Unsalted butter or margarine, softened	1 ounce	2 Tablespoons	2 ounces	1⁄4 cup	
All-purpose flour	1 ounce	3 Tablespoons	1.9 ounces	1/4 cup + 2 Tablespoons	
Brown sugar	1½ ounces	3 Tablespoons	3 ounces	1/4 cup + 2 Tablespoons	
Rolled oats	6 ounces	1½ cups	12 ounces	3 cups	
Cinnamon		1½ teaspoon		1 Tablespoon	



Directions

- 1. Preheat the oven to 375° F.
- 2. Spray a steamtable pan with pan-release spray and place the frozen blueberries in the pan. For 12 servings use a 2-inch half-size steamtable pan or a 9x13 baking dish. For 24 servings use a 2-inch full-size steamtable pan or two 9x13 baking dishes.
- 3. In a bowl mix together the butter or margarine, flour, brown sugar, oats and cinnamon. 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.

For half-size or 9x13 pans cut the pan 3x4 into 12 portions; for the full-size pan cut 4 x 6 into 24 portions.

Serving	Yield	Volume
²/₃ cup	12 Servings: about 2½ pounds	12 Servings: about 2 quarts
	24 Servings: about 5 pounds	24 Servings: about 1 gallon

Nutrients Per Serving								
Calories	154	Sodium	4 mg	Vitamin A	115 IU			
Total Fat	3.6 g	Carbohydrate	28 g	Vitamin C	3 mg			
Saturated Fat	1.4 g	Dietary Fiber	5 g	Iron	1 mg			
Cholesterol	5 mg	Protein	3 g	Calcium	24 mg			

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