

825044 - Blueberry Crisp

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

Components:

Meat/Alt: Grains:

Fruit: 0.5 cup

Vegetable:

Milk:

HACCP Process: #2 Same Day Service

Recipe Subgroups: Attributes: Fruits

| Ingredients | Measures | Instructions | | |
|------------------------------------------------|---------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| 051371 BLUEBERRIES, FROZEN, CULTIVATED, IQF | 6 lbs + 7 ozs | Rinse blueberries under running water. Drain well using colander o perforated pan. | | |
| 020027 CORNSTARCH | 1/4 cup | Spray 2 inch full size steamtable pan with food release. Place 6 lbs. 7 oz. of blueberries in each prepared pan. Sprinkle 1/4 cup of cornstarch over berries and toss to combine. | | |
| 826505 Margarine, TransFat Free, Ventura 16936 | 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 (this mixture makdes about 1 3/4 quart of topping). | | |
| | | Place 1 ¾ quart of topping mixture over fruit in each pan. Bake at 350° F for approximately 30 minutes until golden brown. 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 | 199 kcal | Cholesterol | 0 mg | Sugars | *6.4* g | Calcium | 20.91 mg | 31.23% Calories from Total Fat |
|------------------------|----------|---------------|---------|-----------|----------|--------------------|----------|------------------------------------|
| Total Fat | 6.91 g | Sodium | 57 mg | Protein | 2.98 g | Iron | 0.92 mg | 11.90% Calories from Saturated Fat |
| Saturated Fat | 2.63 g | Carbohydrates | 32.24 g | Vitamin A | 297.5 IU | Water ¹ | *0.17* g | *0.00%* Calories from Trans Fat |
| Trans Fat ² | *0.00* g | Dietary Fiber | 5.05 g | Vitamin C | 3.0 mg | Ash ¹ | *0.02* g | 64.78% Calories from Carbohydrates |
| | | | | | | | | 6.00% Calories from Protein |

Page 1

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Printed 9/8/2016

- *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.

Page 2

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Printed 9/8/2016