



# BLUEBERRY

## Peach

# CRISP



Warm Cascadian Farm™ peaches, blueberries and oats & honey granola combine for a delicious spin on a seasonal favorite.

**54 Servings**

1 Serving = 1-4 oz Piece

### Ingredients

#### Topping:

- 6 Cups (20 oz) Cascadian Farm™ Oats & Honey Granola Bulkpack Cereal (12772).
- 1  $\frac{3}{4}$  Cup (14 oz) Brown Sugar, packed.
- 1  $\frac{1}{2}$  Cups (13 oz) Butter, unsalted, softened.
- 1  $\frac{1}{2}$  Cups (7 oz) Almonds, Slivered.
- 1 Tbsp Cinnamon, ground.
- $\frac{3}{4}$  Tsp Nutmeg, ground.

#### Filling:

- 30 Cups (7.5 lb) Cascadian Farm™ Frozen Organic Peach Slices.
- 15 Cups (3.75 lb) Cascadian Farm™ Frozen Organic Blueberries.
- $\frac{3}{4}$  Cup (5 oz) Granulated Sugar.
- $\frac{3}{4}$  Cup (4 oz) Gold Medal™ All-Purpose Flour (12610).
- $\frac{1}{4}$  Cup (2 oz) Lemon Juice.

### Instructions

#### Topping:

1. Add granola, brown sugar, butter, almonds, cinnamon and nutmeg to large mixing bowl.
2. Mix together with spatula until butter is incorporated into the other ingredients; set aside until needed.

#### Assembly:

1. Add peaches, blueberries, sugar, flour and lemon juice in large mixing bowl.
2. Stir gently until combined.
3. Deposit 3 lb 15 oz filling into 3 prepared, 2-inch half hotel pans.
4. Sprinkle approx. 1 lb 2 oz topping over each pan.
5. Bake as directed below until golden brown and bubbly; serve warm.

| Bake             | Temp  | Time          |
|------------------|-------|---------------|
| Convection Oven* | 300°F | 50-60 minutes |
| Standard Oven    | 350°F | 60-65 minutes |

\*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.



### Tips

Take presentation to the next level by dipping the glass rim into light corn syrup, then into additional (crushed) cereal chunks.

