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| **Blueberry Crisp**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Block: \_\_\_\_\_\_\_ Unit: \_\_\_\_\_\_\_Job: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Yield: Complete in Partners / **Group** |
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| Cookery Principles: | 1. | Bake until the crisp is golden brown |
|  | 2. | Blueberries should be soft |
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| **Ingredients:** |
|  |  | **Dry** |  |
| 375 | mL | Blueberries |  |
| 50 |  | mL | Margarine |  |
| 50 |  | mL | Flour |  |
| 50 |  | mL | Brown Sugar |  |
| 50 |  | mL | Oatmeal |  |
| 1 |  | mL | Cinnamon |  |
|  |  |  |  |  |
| **EQUIPMENT NEEDED:**  |
| **Method:** |  |  |  |
| 1. Preheat oven to 375F
2. Place blueberries in a greased glass casserole dish
3. In a mixing bowl, combine margarine, flour, brown sugar, oatmeal, and cinnamon. Rub together with fingertips until crumbly
4. Sprinkle mixture over top of blueberries
5. Bake for 15-20mins, until blueberries are tender and topping is crisp

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1. Go online and find two nutritional facts about blueberries and write them here. Please do NOT use Wikipedia. Please copy the website you use below your answers.
2. What can you do to prevent discoloration of fruit after peeling or slicing?
3. What happens to fruit when you cook it?
4. What cupboards are the casserole dishes found in?
5. How do you test for doneness of the blueberry crisp?