

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 008 04**  
**BLUEBERRY CRISP (PIE FILLING COOKIE MIX)**

**Yield** 100

**Portion** 1 Serving

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
219 cal	35 g	1 g	10 g	8 mg	158 mg	44 mg

**Ingredient**

PIE FILLING,BLUEBERRY,PREPARED  
 COOKING SPRAY,NONSTICK  
 COOKIE MIX,OATMEAL  
 MARGARINE,SOFTENED

**Weight**

24-1/2 lbs  
 2 oz  
 4-1/2 lbs  
 2 lbs

**Measure**

2 gal 2-3/8 qts  
 1/4 cup 1/3 tbsp  
 1 qts

**Issue**

**Method**

- 1 Lightly spray each pan with non-stick cooking spray. Pour about 5-1/2 quarts of pie filling into each sprayed pan.
- 2 Combine canned oatmeal cookie mix with margarine; mix until crumbly.
- 3 Sprinkle 2-1/2 quarts of mixture over fruit in each pan.
- 4 Using a convection oven, bake at 350 F. for 30 minutes or until top is lightly browned on low fan, open vent.
- 5 Cut 6 by 9 and serve with serving spoon or spatula.