



DIRECTIONS:

TOPPING:

- 1 pkg topping mix
- 1/2 cup salted butter, melted

FILLING:

- 1 pkg Blueberry Crisp filling mix
- 1/4 cup salted butter
- 2 cups water

Preheat oven to 350°. In a sauce pan, add water and stir in filling mix. Add butter and bring to a boil, stirring often. Reduce heat and simmer 2-3 minutes. Pour into an 8x8 baking dish.

In a bowl, stir the melted butter into the topping and mix well. Spread topping over fruit filling. Bake for 45 minutes.



Nutrition Facts	
Serving Size 5 Tbsp. dry (73g)	
Servings Per Container about 6	
Amount Per Serving	
Calories 280	Calories from Fat 10
%Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	3%
Total Carbohydrate 64g	21%
Dietary Fiber 2g	7%
Sugars 32g	
Protein 3g	
Vitamin A 0%	Vitamin C 4%
Calcium 2%	Iron 10%

INGREDIENTS: Topping: Enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), brown sugar, oats and salt. Filling: Sugar, brown sugar, food starch-modified, enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), maltodextrin, dehydrated blueberries and lemon peel, spices, natural and artificial flavor, salt, malic acid. **CONTAINS WHEAT PRODUCTS**



Recipes for other uses
for your Quick Mix at
www.RadaQuickMixRecipes.com

BLUEBERRY CRISP

Item # Q922

Net Wt. 15.4 oz (436.6 g)

Most Popular Cutlery!



R101 Regular Paring