**Ingredients:**

* 4.5 lb frozen wild Maine blueberries
* 4 Tbsp whole grain flour
* 1 lb rolled oats
* 0.5 lb whole grain flour
* 1 ½ cups brown sugar
* ½ cup white sugar
* Pinch of salt
* 1 tsp nutmeg
* 0.5 lb butter

**Instructions:**

1. Preheat the oven to 350.
2. Spray 2" hotel pan with cooking spray.
3. Measure blueberries and add to the pan.
4. Toss blueberries with 4 tbsp of flour.
5. In another bowl, mix flour, oats, sugars and butter until crumbly.
6. Spread evenly over the blueberries.
7. Bake at 350°F for about 30 minutes until 135°F minimum, golden on top and bubbly below.
8. Portion pan into 4 x 8 for 32 servings of ½ cup of fruit.

**Did you Know…**

* Blueberries were called "Star Fruits" by North American Indigenous Peoples, because of the five-point star shape on top of the berry.
* Wild blueberries are full of vitamins, minerals, fiber, and antioxidants.
* In Maine, over 44,000 acres of wild blueberries grow naturally.
* The history of blueberries in Maine dates back centuries to Maine's Native Americans.
* A single blueberry bush can produce up to 6,000 blueberries per year.
* The top producers of blueberries are the United States, Canada, and Chile.
* The white/silver "bloom" that is found on blueberries is a naturally-occurring compound that helps to protect the fruit- don't wash your blueberries until right before you eat them!
* Be sure to store your blueberries in the refrigerator- they can keep for up to ten days.