



Recipe Provided By:

Blueberry Ridge Orchard

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Blueberry Crisp

(Fresh or Frozen Blueberries)

1/3 cup sugar
2 tablespoons cornstarch
4 cups fresh blueberries OR 2 bags (12 oz. ea.) frozen blueberries,
thawed
2 tablespoons lemon juice
3/4 cup all-purpose flour
3/4 cup old fashioned or quick-cooking oats
1/2 cup firmly packed light brown sugar
1/2 cup margarine or butter

PREPARATION:

Preheat oven to 375°.

In large bowl, combine sugar with cornstarch. Stir in blueberries and lemon juice. Turn into 8-inch baking dish; set aside.

In medium bowl, combine remaining ingredients. With fingers, gently squeeze flour mixture to form crumbs; evenly sprinkle over blueberries.

Bake 30 minutes or until golden and bubbling. Serve warm or at room temperature.

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