

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.

For more great blueberry recipes visit our website at www.blueberryridge-orchard.com
If you have a great blueberry recipe to share, please e-mail us through our website.