

GUASTELLO'S VILLAGE MARKET

Blueberry Crisp

Ingredients:

4 cups fresh blueberries, washed, drained well
1/2 cup granulated white sugar
1 tbsp corn starch
2 tsp lemon juice
1/3 cup packed brown sugar
1/2 tsp cinnamon
1/3 cup flour
3/4 cup quick cooking rolled oats
pinch of salt
1/2 stick softened butter (4 tbsp)

In a bowl combine the blueberries, granulated sugar, corn starch, and lemon juice, and mix to combine evenly. Pour into a lightly buttered baking dish.

In the same bowl combine the flour, brown sugar, cinnamon, oats, salt, and butter. Stir with a fork until the mixture is crumbly and evenly blended. Spread the mixture over the berries and bake at 375 degrees F. for 40 minutes. Let cool to warm before serving.

Credit: about.com