

## GUASTELLO'S VILLAGE MARKET

# Blueberry Crumble

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Serves 6-8

### Ingredients:

2 to 2 ¼ cups fresh blueberries, rinsed and drained  
2 tbl. lemon juice, freshly squeezed  
1 tsp. lemon zest  
3 tbl. all-purpose flour  
¼ cup granulated sugar  
1 tsp. ground cinnamon

### For the crumble:

1 cup all-purpose flour  
¼ cup granulated sugar  
1/3 cup brown sugar, packed  
1/8 tsp. salt  
8 tbl. cold, unsalted butter, diced  
½ cup quick cooking oats  
1 cup sliced almonds, divided

Vanilla Ice Cream for serving (optional)

Preheat the oven to 350°.

Toss blueberries with 2 tbl. lemon juice and 1 tsp. lemon zest and set aside.

In a small bowl, whisk together ¼ cup sugar, 3 tbl. flour and ½ tsp. ground cinnamon and toss with the blueberries just until evenly coated. Pour into a 9 x 13 inch baking dish.

In a food processor fitted with a steel blade, combine 1 cup flour, ¼ cup granulated sugar, 1/3 cup brown sugar, and 1/8 tsp. salt. Pulse several times to combine. Add the diced cold butter and pulse until the butter is the size of peas.

Transfer the mixture to a bowl, add the oatmeal and use your hands to make large crumbles. Add ½ cup of the sliced almonds and mix to combine.

Spread the topping over the fruit and cover evenly, then sprinkle ½ cup almonds over the top. Bake 40 minutes at 350°. The blueberries should be bubbling at the edges and the topping and almonds should be golden brown. Here's the hard part: let the crumble sit for at least 15 minutes before serving (it will thicken slightly as it cools). This will stay warm for a couple of hours. It reheats beautifully the next day.

*Credit: natashaskitchen.com*