

Blueberry Crisp



Servings: 6

FOR BLUEBERRY FILLING

4 1/2 c. blueberries
1/2 c. granulated sugar
1 1/2 tbsp. cornstarch
1 tbsp. lemon juice
1 1/2 tsp. lemon zest
Vanilla ice cream, for serving

FOR CRISP TOPPING

1/2 c. all-purpose flour
1/2 c. rolled oats
1/2 c. sliced almonds
1/2 c. packed brown sugar
1/2 tsp. kosher salt
1/2 tsp. ground cinnamon
1/2 tsp. ground ginger (optional)
6 tbsp. melted butter

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Make filling: Preheat oven to 375°. In a 10" ovenproof skillet or square baking dish, toss blueberries with sugar, cornstarch, lemon juice, and lemon zest.

Make topping: In a large bowl, whisk together flour, oats, almonds, brown sugar, salt, cinnamon, and ginger, if using. Use your hands or a fork to incorporate melted butter into flour mixture until mixture has pea-size clumps.

Scatter topping over blueberry mixture and bake until berries are bubbling and topping is golden, 40 to 45 minutes.

Per Serving (excluding unknown items): 440 Calories; 19g Fat (36.9% calories from fat); 5g Protein; 67g Carbohydrate; 5g Dietary Fiber; 31mg Cholesterol; 290mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 3 1/2 Fat; 2 1/2 Other Carbohydrates.