



Blueberry Crisp

Filling Ingredients

- Blueberries-3 pints, rinsed
- Sugar – ½ cup
- Lemon – juice from one whole lemon (about 4Tbsp)
- Maine Grains Sifted Flour – 3 Tbsp.

Topping Ingredients

- Flour – 1 cup
- Brown sugar – 1 cup packed
- Maine Grains Rolled Oats 2/3 cup
- Cinnamon – ½ Tsp.
- Salt – ¼ tsp.
- Butter – 10 Tbsp. Cold, cut into small pieces

1. Preheat oven to 400 degrees and butter a 9x13 inch baking pan.
2. In a large bowl, combine all of the filling ingredients and blend well.
3. In a food processor, add all of the topping ingredients and then pulse the processor in short 3 second bursts to combine ingredients and break up butter.
4. Do this a few times, until the topping becomes crumbly – not too fine; there should be some chunkiness.
5. Pour the blueberry mixture into the pan evenly.
6. Spoon the topping mixture on top of the blueberries evenly.
7. Place the pan in the oven and bake for about 30 minutes, or until the mixture is bubbling.
8. Remove from the oven and let cool for 10 – 15 minutes before serving.

Try this with other fruits as well, such as peaches, raspberries, rhubarb and apples!

Adapted from Yankee Magazine Recipe.