

Recipe of the Month

JANUARY



Blueberry Crisp

Serves 6

INGREDIENTS:

- 5 cups Blueberries Fresh or Frozen
- 2 tablespoons Sugar
- 3 tablespoons Flour
- 1 Lemon

TOPPING:

- ¼ cup Butter softened
- ½ cup Brown Sugar
- ¼ cup all-purpose Flour
- ¾ cup Oats Regular or Quick
- ¼ teaspoon Cinnamon



INSTRUCTIONS:

1. Preheat the oven to 375°F.
2. Grate the rind of the lemon and squeeze the juice of half of the lemon.
3. Toss blueberries, with sugar, lemon rind, 1 tablespoon lemon juice and 3 tablespoons flour. Place in a 2qt baking dish.
4. With a fork, combine the butter, brown sugar, oats, flour, and cinnamon until crumbled. Sprinkle over blueberries.
5. Bake 35-40 minutes or until the top is golden brown and the fruit is bubbly. Cool slightly and serve warm.

Enjoy!