



Blue Ribbon Blueberry Crisp
Serves 8-10 (easily halved)

We may like blueberry crisp better than blueberry pie – hard to believe, because we like blueberry pie quite a bit! The blue-gray berries burst under heat turning a beautiful purple as they release all of their juicy goodness. Because August blueberries are the *best*, they deserve to shine through by adding only the perfect complement. We’ve developed what we think is the perfect crumble topping – one with little chunks that retain their nutty crispiness. Top with a little whipped cream, and it’s a spoonful of summer heaven!

Ingredients

8 cups blueberries, washed and stemmed
1 tablespoon lemon juice, freshly squeezed
1/2 cup sugar
2 tablespoons cornstarch
1/4 teaspoon Kosher salt
Butter for greasing the baking dish

Crumble Topping:

1/2 cup butter (1 stick) melted
3/4 cup brown sugar, packed
1-1/2 cup all-purpose flour
1 cup rolled oats (old-fashioned rolled)
1/2 cup almonds, coarsely chopped
1 teaspoon cinnamon
1/2 teaspoon Kosher salt

Whipped Cream Topping:

1 cup heavy cream
1 tsp. pure vanilla extract
3 tbsp. powdered sugar

Directions:

1. Preheat the oven to 375°F. Butter the interior of a large (3.5 qt.) glass or ceramic baking dish.
2. Prep the fruit by washing and removing any stems. Drain well, air dry or pat dry.
3. In a small bowl, whisk together the sugar, cornstarch, and salt so that the cornstarch is evenly distributed and without any lumps. In a large mixing bowl, toss the fruits with lemon juice and the sugar-cornstarch mixture. Place all in the buttered baking dish.

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THINGS ARE COOKING

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4. Melt one stick (1/2 cup) butter in a glass-measuring cup in the microwave using 30 second intervals. In a separate bowl, mix together the brown sugar, flour, oats, almonds, cinnamon and salt. Drizzle the melted butter over the mixture. With fingertips, work the crumb topping until the butter is evenly distributed and clumps form when pressed together.

5. Sprinkle the crumb topping on top of the blueberry filling. Bake in a 375°F oven for 35-40 minutes. Check progress in 20 minutes; if the top is browning, but the center has not reached an internal temperature of 165°F, loosely tent a piece of aluminum foil over the top, and continue baking for another 15-20 minutes. (Baking times may vary depending on the baking dish, and the depth of the fruit filling; adjust timing accordingly.)

6. During the final minutes of baking, mix the cream, vanilla, and powdered sugar, in a small, deep bowl, and whip to soft peaks.

7. Serve the crisp while warm topped with a generous dollop of whipped cream or your favorite vanilla ice cream.