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### Blue Ribbon Blueberry Crisp

Serves 6 - 8

Blueberry crisp is one of our favorite, super-easy, summer desserts! The blue-gray berries burst under heat and turn a beautiful deep purple as they release all of their juicy goodness. Because August blueberries are the best, they deserve to shine through by adding the perfect complement. We've developed what we think is the perfect crumble topping – one with little chunks that retain their buttery, nutty crispiness. Top each serving of crisp with a little whipped cream, and enjoy each spoonful of summer heaven!

#### **Ingredients:**

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

#### **Crumble Topping:**

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

#### **Whipped Cream Topping:**

1 cup heavy cream  
1 teaspoon pure vanilla extract  
3 tablespoons 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 blueberries 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 blueberries with sugar-cornstarch mixture. Place in the buttered baking dish.
4. Melt one stick (1/2 cup) butter in a glass-measuring cup using 30 second intervals. In a separate bowl, mix together the brown sugar, almonds, flour, oats, cinnamon and salt. Drizzle the melted butter over the mixture. With your 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 30 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 and crumb topping; 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.