

blueberry crumble

recipe: adapted from a family recipe

Yields one 9x13 inch pan, serves about 6 people.

For the crumble topping:

- 1/3 cup all-purpose flour
- 2/3 cup rolled oats (not the quick cooking kind)
- 1/2 cup packed brown sugar
- 3/4 teaspoon cinnamon
- 1/3 cup unsalted butter, cold
- 1/2 cup chopped pecans

For the filling:

- 1/4 cup granulated sugar
- 1/4 cup all-purpose flour
- 1/8 teaspoon salt
- 6 cups frozen blueberries
- 1-2 teaspoons lemon juice (according to taste - more lemon juice will give the filling extra tartness)

*Mise en place - begin by getting organized. Measure out all of your ingredients.
Grease a 9 x 13 inch baking dish.*

Preheat oven to 375°F. Grease a 9 x 13 inch baking dish.

Begin by assembling the topping. In a bowl, combine the flour, oats, brown sugar and cinnamon. Cut in the butter until it resembles coarse crumbs. Add the pecans and mix well. Set aside.

Next, make the filling. In a large bowl, combine the sugar, flour and salt. Add the blueberries and lemon juice, tossing to combine and coat the blueberries with flour. Transfer to your prepared baking dish, sprinkling any dry ingredients that have accumulated at the bottom of the bowl over the blueberries in the dish. The flour will be absorbed during baking and help to thicken the filling slightly, though it will still be somewhat loose.

Sprinkle the topping evenly over the filling.

Bake for 30-35 minutes, until the filling is bubbling and the topping is golden and lightly browned.