

# Blueberry Crumble

---

## Ingredients (Serves 6):

1. 5 cups blueberries fresh or frozen
2. 2 tablespoons sugar
3. 3 tablespoons flour
4. 1 lemon

## Topping:

1. 1/4 cup butter softened
2. 1/2 cup brown sugar
3. 1/4 cup flour
4. 3/4 cup oats regular or quick
5. 1/2 cup almonds chopped (optional)
6. 1/4 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, nuts if using and cinnamon until crumbled. Sprinkle over blueberries.
5. Bake for 35-40 minutes or until the top is golden brown and the fruit is bubbly. Cool slightly and serve warm.

Recipe from:

<https://www.spendwithpennies.com/quick-easy-blueberry-crisp/>