



## Blueberry Crisp

### Ingredients:

2 pints fresh blueberries  
1/3 cup sugar  
5 tablespoons all-purpose flour  
1/4 teaspoon ground cinnamon  
2 tablespoons lemon juice  
1 cup bran flakes or raisin bran  
1/2 cup quick cooking or rolled oats  
1/2 cup chopped nuts such as almonds, cashews or pecans  
1/4 cup brown sugar  
1/2 teaspoon ground cinnamon  
6 tablespoons melted unsalted butter or margarine

### Directions:

Preheat the oven to 350 degrees.

Combine the blueberries, sugar, flour, 1/4 teaspoon cinnamon and lemon juice in a 6-cup baking dish. Set aside.

Crush the cereal flakes slightly and put them in a bowl. Add the oats, nuts, brown sugar and 1/2 teaspoon cinnamon and toss ingredients to distribute them evenly.

Pour in the melted butter. Mix until the dry ingredients are coated with the melted butter.

Place the cereal mixture over the fruit. Bake for 30 minutes or until the crust is crispy and brown. Let cool slightly but serve warm (may be rewarmed).

Serve plain or with cream, ice cream, whipped cream, or sorbet.