

# Blueberry Gluten Free Crisp

**Yield:** 8 Servings

## Ingredients:

6 cups blueberries  
2 Tablespoons brown sugar  
1 Tablespoon Gluten Free all-purpose flour  
1 Tablespoon fresh lemon juice  
 $\frac{2}{3}$  cup Gluten Free all-purpose flour  
 $\frac{1}{2}$  cup packed brown sugar  
 $\frac{1}{2}$  cup regular oats  
 $\frac{3}{4}$  teaspoon ground cinnamon  
 $4\frac{1}{2}$  Tablespoons chilled butter, cut into small pieces

## Directions:

1. Preheat oven to 375 .
2. Combine first 4 ingredients in a medium bowl, spoon into an 11 x 7-inch baking dish.
3. Lightly spoon flour into a dry measuring cup and level with a knife. Combine  $\frac{2}{3}$  cup flour,  $\frac{1}{2}$  cup brown sugar, oats, and cinnamon, and cut in the butter with a pastry blender or 2 knives until mixture resembles coarse meal. Sprinkle over the blueberry mixture.
4. Bake at 375 for 30 minutes or until bubbly.

**Note:** Topping (#3) may also be made in a food processor. Place  $\frac{2}{3}$  cup flour,  $\frac{1}{2}$  cup brown sugar, oats, and cinnamon in a food processor and pulse 2 times or until combined. Add butter, pulse 4 times or until mixture resembles coarse meal.