

Bank Kitchen Recipe: Blueberry Crisp



Servings: 12-15 people Total time: 1 hour

Submitted by Terri

Ingredients: 1/2 cup of brown sugar; 1/2 cup of sugar; 3/4 cup of all-purpose flour; one (1) teaspoon of cinnamon; 1/2 cup of old-fashioned oats; 1/2 cup of chilled, unsalted butter; five (5) cups of blueberries—fresh or frozen; one (1) Tablespoon of cornstarch; and a pinch of table salt.

First, preheat an oven to 375 degrees Fahrenheit.

Next, rinse the blueberries and set aside.

Then, in a large mixing bowl, blend together both sugars, the flour, oats, and cinnamon. Once blended, cut the butter into the dry ingredients until the mixture is crumbly.

In a separate mixing bowl, stir the rinsed blueberries, cornstarch, and salt together. Then, place the blueberry mixture into a buttered baking dish.

Finally, evenly cover the berries with the crumb mixture. Bake for 40-50 minutes, or until golden brown and bubbling.