

BLUEBERRY CRISP

Butter and flour to prepare pan.

Filling:

2 pints (about 4 cups) blueberries, cleaned

1/2 cup sugar

1/4 cup all purpose flour

1/4 teas. salt

2 teas. lemon juice

Topping:

1 1/2 cup all purpose flour

1/2 cup sugar

1/4 teas salt

1/2 cup butter, melted

Preheat oven to 350 degrees. Grease and flour a 9 inch pie pan. Put berries in pan. Mix sugar, flour, salt and lemon juice together and sprinkle over berries. In medium size bowl, stir together flour, salt, sugar and melted butter. Sprinkle over fruit. Bake 45-50 minutes, until top is golden and filling is bubbly. Cool slightly, serve warm with vanilla ice cream or whipped cream.

This recipe provided by Bush-N-Vine Farm.

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(803)684-2732

