

Blueberry Crisp

10 servings

Ingredients

- 3 cups blueberries or 1 package (16 oz) unsweetened blueberries
- 1 tbs. lemon juice
- 2 tbs. agave nectar
- ½ cup oat flour
- ½ cup multigrain oats
- ¼ cup butter
- 1tsp. cinnamon
- ¼ tsp. salt

Preparation

- 1. Preheat oven to 375 degrees.
- 2. Arrange blueberries in a square baking dish, 8x8x2 inches.
- 3. Sprinkle with lemon.
- 4. Mix the rest of the ingredients together then sprinkle on top of blueberries.
- 5. Bake until the topping is light brown and the berries are hot, about 25-30 minutes.
- 6. When cooled, cut into 2 inch square pieces.

You can use a variety of different fruits in the crisp recipe.