



## Bryant Blueberry Crunch

### Ingredients:

#### For berry mixture:

- 4 T. All Purpose flour
- 1/2 t. salt
- 1 c. white or raw sugar
- 2 pints Bryant Blueberries (4 cups fresh or frozen)
- 4 T. lemon juice
- 1 t. real vanilla
- 1/2 c. water

#### For topping:

- 1 c. All Purpose flour
- 1 c. oatmeal
- 1/2 c. brown sugar
- 1/2 t. salt
- 1/2 t. cinnamon
- 1 stick butter (8 Tbsp or 1/4 LB)

### Method:

#### For berry mixture:

Mix together flour, salt, and sugar. Stir in blueberries. Add lemon juice, vanilla, and water. Spread the mixture into an 8" x 8" square pan.

#### For topping:

In a separate bowl, combine flour, oatmeal, brown sugar, salt, and cinnamon. Cut butter into chunks over the mixture. Blend mixture with fork until it resembles coarse meal. Sprinkle over berries and spread evenly.

Bake at 350 degrees for 1 hour. Serve warm or cold with vanilla ice cream.  
Serves 8-10.

#### Blueberry Conversions

- 1 pint berries = 2 cups
- 1 cup berries = 1/3 LB
- 1 LB bag frozen berries = 4 cups

**from Bryant Blueberry Farm & Garden**