

Blueberry Crumble

recipe from “*Family Traditions: Pies, Puddings, Cobblers and Quick Breads*”
by Jacob Tamkin

— INGREDIENTS

Fruit Filling:

- 4 pints fresh blueberries
- 1/2 cup granulated sugar
- 2 tablespoons all-purpose flour
- grated zest of 1 lemon

Topping:

- 1 cup all-purpose flour
- 1/3 cup (packed) light brown sugar
- 1/3 cup granulated sugar
- 6 tablespoons (1/3 cup) unsalted butter, cut up, at room temperature
- 1/3 cup oats (optional)

— INSTRUCTIONS

1. Mix the fruit filling ingredients together in a medium bowl: blueberries, granulated sugar, flour and lemon zest. Then set aside.
2. In a separate bowl, mix the dry topping ingredients: flour, light brown sugar, granulated sugar and oats (if desired for extra crispy texture). Add the butter and use hands to mix together.
3. In pie tins, add blueberry mixture. Place topping mixture on top.
4. Bake for 35 minutes at 400 degrees.