

Apple Blueberry Crisp

For a 9x13 clear glass pan
oven 350 degrees
spray pan lightly with non-stick spray

Filling:

5-6 good sized Granny Smith apples washed, peeled, cored and sliced about 1/8" thick (good time to pull out that apple peeler slicer gadget gathering dust in the cupboard as these work fast and great at this task)

2 cups or so of washed blueberries (sort through and toss out any going bad)

1/4 cup granulated sugar

2 tablespoons flour

1 teaspoon cinnamon

1/2 teaspoon ground ginger (can substitute tiny cut up pieces of crystallized ginger)

dash of nutmeg

Mix all together in a large bowl and set aside

Topping:

1.5 cups of old fashioned oats

3/4 cup flour

1 cup packed brown sugar

1/2 teaspoon cinnamon

1/4 teaspoon salt

1 stick of butter cubed

Mix dry ingredients together in medium bowl and then add the cubed butter. Work the butter into the other ingredients until it starts to form small clumps. Sometimes you may need to use your clean hands to get the ingredients to sufficiently combine to the small crumbly bits. If topping mixture is too dry add a little more butter to get the dry ingredients to stick together.

Pour the fruit into the 9x13 pan. Try to even out the fruit level in the pan and move the fruit around a bit as needed to make sure the blueberries are fairly evenly distributed.

Pour out the topping mixture onto the fruit in the 9x13 pan . Try to spread out evenly. Try to cover the whole pan to the edges. Use the back of a spoon to pack the topping mixture down onto the fruit.

Bake at 350 for 35-40 minutes until topping is browned and fruit mixture is bubbling (should be able to see it bubbling through the side of the clear glass pan)

Best served warm with whipped cream or ice cream.

Leftovers are yummy warmed up for breakfast.

Can make with just about any fruit. I like this in the summer made with nectarines. Can leave out the blueberries or substitute Craisins for more of a fall/winter vibe.

Can add chopped nuts to the topping if you like.