



## Blueberry Crisp

Savannah · 28/09/2024



### Prep Time

55 mins

### Difficult

Medium

### Servings

8

### Description

Blueberry crisp is a classic summertime dessert and this easy recipe is sure to please Delicious with vanilla ice cream

### Ingredients

- - 1 ½ cups all-purpose flour - ¾ cup brown sugar - ½ cup cold butter
- diced - ½ teaspoon salt - 1 cup white sugar - ¼ cup orange juice - 2 tablespoons instant tapioca - 1 teaspoon cinnamon - 6 cups fresh blueberries

### Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine flour
2. brown sugar
3. butter
4. and salt in food processor; pulse mixture into coarse crumbs. Stir white sugar
5. orange juice
6. tapioca
7. and cinnamon together in a bowl; add blueberries and stir to coat completely. Spoon blueberry mixture into a large baking dish; sprinkle crumb topping over blueberries. Bake in the preheated oven until the topping is golden brown and the filling bubbles
8. about 40 minutes.