



Blueberry Crumble

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This blueberry crumble is best made with frozen blueberries and unmatched when served warm with vanilla ice cream

Ingredients

- - 6 ½ cups frozen blueberries - ½ cup brown sugar - 1 teaspoon lemon zest - 1 ¼ cups brown sugar - ¾ cup all-purpose flour - ½ cup rolled oats - 6 tablespoons unsalted butter
- room temperature and cut into chunks - ½ teaspoon ground cinnamon - ¼ teaspoon salt - 1 pinch ground nutmeg

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a baking dish. Make filling: Combine blueberries
2. brown sugar
3. and lemon zest in a large bowl. Pour filling into the prepared baking dish. Make topping: Combine brown sugar
4. flour
5. oats
6. butter
7. cinnamon
8. salt
9. and nutmeg in a medium bowl; rub mixture between your fingers until crumbly. Sprinkle topping evenly over blueberries. Bake in the preheated oven until crumble is lightly browned and bubbly
10. 40 to 45 minutes. Serve warm.