

Frozen Blueberry Crisp

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This frozen blueberry crisp recipe uses frozen blueberries and is quick and easy to prepare. Serve it warm over vanilla ice cream for a light delicious summer dessert.

Ingredients

- - 2 (16 ounce) packages frozen blueberries
- thawed - ¼ cup white sugar - 2 teaspoons fresh lemon juice - ¾ cup rolled oats - ½ cup all-purpose flour - ½ cup brown sugar - 1 ½ teaspoons ground cinnamon - ½ teaspoon ground nutmeg - ¼ cup unsalted butter
- softened

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease the bottom and halfway up the sides of an 8x8-inch glass baking dish. Drain thawed blueberries; transfer to a medium mixing bowl. Sprinkle with white sugar and lemon juice; gently combine using your hands. Layer berries evenly in the prepared baking dish. Mix oats
2. flour
3. brown sugar
4. cinnamon
5. and nutmeg together in a separate bowl. Cut in butter with 2 knives or pastry blender until mixture is crumbly; sprinkle over berries. Bake in the preheated oven until golden
6. 40 to 45 minutes. Serve warm.