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### **Blue Ribbon Blueberry Crisp**

Serves about 8

Summer blueberries are the best, they deserve to shine in this crisp. We've developed a delicious crumble topping – one with little chunks that retain their nutty crispiness. Topped with a little whipped cream, this dessert is a spoonful of summer goodness!

#### ***Ingredients:***

8 cups blueberries, washed and stemmed  
1 tablespoon lemon juice, freshly squeezed  
1/2 cup sugar  
2 tablespoons cornstarch  
1/4 teaspoon Kosher salt  
Butter for greasing the baking dish

#### ***Crumble Topping:***

3/4 cup brown sugar, packed  
1-1/2 cup all-purpose flour  
1 cup rolled oats (old-fashioned rolled)  
1/2 cup almonds, coarsely chopped  
1 teaspoon cinnamon  
1/2 teaspoon Kosher salt  
1/2 cup butter (1 stick) melted

#### ***Directions:***

1. Preheat the oven to 375F. Butter the interior of a large (3.5 qt.) glass or ceramic baking dish or use two smaller baking dishes.

2. Prep the fruit by washing and removing any stems. Drain well, air dry or pat dry.

3. In a small bowl, whisk together the sugar, cornstarch, and salt so that the cornstarch is evenly distributed and without any lumps. In a large mixing bowl, toss the fruits with sugar-cornstarch mixture. Place in the buttered baking dish.

4. Melt one stick (1/2 cup) butter in a glass-measuring cup using 30 second intervals. In a separate bowl, mix together the brown sugar, flour, oats, cinnamon and salt. Drizzle the melted butter over the mixture. With your fingertips, work the crumb topping until the butter is evenly distributed and clumps form when pressed together.

5. Sprinkle the crumb topping on top of the blueberry filling. Bake in a 375F oven for 35-40 minutes. Check progress in 20 minutes; if the top is browning, but the center has not reached an internal temperature of 165F, loosely tent a piece of aluminum foil over the top, and continue baking for another 15-20 minutes. (baking times may vary depending on the baking dish, and the depth of the fruit and crumb topping; adjust timing accordingly.)

6. During the final minutes of baking, make the whipped cream. Mix the cream, vanilla, and powdered sugar using a stand mixer or in a small, deep bowl with a hand mixer. Whip until soft peaks are formed.

7. Serve the crisp while warm topped with a generous dollop of whipped cream or your favorite vanilla ice cream.

#### ***Whipped Cream Topping:***

1 cup heavy cream  
1 teaspoon pure vanilla extract  
3 tablespoon powdered sugar