

The Ultimate Blueberry Crumble

Delicious easy to make 15-minute dessert

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INGREDIENTS

(makes about 6-8 portions)

- 600-700g (3-3 ½ cups) blueberries, fresh or frozen
- 50g (¼ cup) sugar
- 30-50g (2-3 tbsp) cornstarch
- 2 tsp vanilla paste/extract
- 1 organic lemon (optional)

- 150g (1 ½ cup) oats
- 100g (½ cup) flour
- 100g (½ cup) sugar
- 200g (¾ cup) cold butter
- 1-2 handfuls slivered almonds (optional)



DIRECTIONS

1. In a big bowl combine blueberries, sugar, cornstarch and vanilla.
2. Wash the lemon well and grate the peel into the blueberry filling. Then half the lemon and juice one half into the bowl. Mix well with your hands until combined. Transfer the blueberry filling into your baking dish (22cm x 22cm or 8,5 x 8,5 inch).
3. To make the crumble topping combine oats, flour, sugar and cold butter in a medium bowl. Mix the ingredients with your hands just until combined and crumble like. Add the topping over the blueberries. Lastly sprinkle the almonds over the topping.
4. Bake the blueberry crumble in 180°C (356°F) bottom top heat at the middle shelf of the oven for 45-50 minutes or until golden.
5. Remove the blueberry crumble from the oven and allow to cool for about 30 minutes before serving.
6. Serve warm with vanilla sauce or vanilla ice cream.

TIP. You can prep the blueberry crumble a day before and store it covered in the fridge. Then bake it next day just before serving. Or you can also pre-bake it, then cool it and store covered in the fridge. Then next day just re-heat in the oven 150°C (300°F) for 5 to 10 minutes before serving.