

Foodnity Recipes

Blueberry Crisp Recipe

Enjoy a comforting blueberry crisp with buttery, golden topping and juicy berries, ideal for cozy evenings.

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Filling

- [ ] 5 cups fresh blueberries
- [ ] 1/4 cup granulated sugar
- [ ] 2 tbsp lemon zest
- [ ] 1 tsp ground cinnamon

Crumble Topping

- [ ] 1 cup all-purpose flour
- [ ] 3/4 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1 tsp ground cinnamon
- [ ] Pinch of salt

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a bowl, combine blueberries, sugar, lemon zest, and cinnamon; toss gently and set aside to macerate.
3. In another bowl, whisk together flour, oats, brown sugar, cinnamon, and salt. Add the cold butter and, using your fingertips, rub it in until the mixture resembles coarse crumbs.
4. Spread the blueberry mixture evenly in the prepared dish, then sprinkle the crumble topping over the berries, covering most but leaving a few spots exposed.
5. Bake for 30-35 minutes, until the topping is golden brown and the berries are bubbling at the edges.
6. Allow the crisp to cool slightly before serving. Pair with vanilla ice cream or a dollop of whipped cream.

Nutrition per serving

320 kcal	3 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, drizzle a little honey over the berries before baking.
- If you prefer a gluten-free version, substitute the flour with oat flour.
- A pinch of nutmeg in the topping adds a subtle warmth.