

Blueberry Oat Crumble
Recipe by Carole Carter
From My Carolina Home

Ingredients:

Crust

cooking spray
3/4 cup butter, softened to room temperature
1/4 cup brown sugar
1 teaspoon vanilla extract
1-1/2 cups rolled oats
3/4 cup all-purpose flour
1 teaspoon baking powder
1/4 tsp salt

Blueberry Layer

4 cups fresh blueberries, (two pints), washed
1/4 cup granulated sugar
1 tablespoon cornstarch

Topping

3 tablespoons softened butter
3/4 cup rolled oats
1/4 cup brown sugar
1/2 teaspoon ground nutmeg

Directions:

Preheat oven to 350 F. Spray a 9-inch square baking dish with cooking spray
Prepare Crust - In a large bowl, cream butter, brown sugar and vanilla until light and fluffy. Stir together rolled oats, flour, baking powder, and salt in a small bowl until fully combined. Stir into butter/sugar until well combined. Transfer the mixture into prepared 9-inch square baking pan, and firmly press into an even layer on the bottom.

Mix blueberry layer - In the same large mixing bowl, combine blueberries, sugar, and cornstarch, then pour over crust.

Make Topping - Using a small glass or ceramic bowl, stir softened butter, oats, sugar, and nutmeg until fully combined. Evenly sprinkle the topping on top of the blueberry layer.

Bake for 35 to 40 minutes until lightly browned. Place dish on a wire rack to cool down. Makes 6 -9 servings

