

# Blueberry Crisp A La Mode

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## Servings: 8

*6 cups blueberries  
2 tablespoons brown sugar  
1 tablespoon all-purpose flour  
1 tablespoon fresh lemon juice  
2/3 cup all-purpose flour  
1/2 cup packed brown sugar  
1/2 cup regular oats  
3/4 tablespoon ground cinnamon  
4 1/2 tablespoons chilled butter, cut into small pieces  
2 cups vanilla ice cream*

Preheat the oven to 375 degrees.

In a bowl, combine the blueberries, brown sugar, all-purpose flour and lemon juice. Spoon into an 11x7-inch baking dish.

In a large bowl, combine 2/3 cup of flour, brown sugar, oats and cinnamon. Cut in the butter with a pastry blender or two knives until the mixture resembles coarse meal. Sprinkle over the blueberry mixture.

Bake for 30 minutes.

Top each serving with 1/4 cup of ice cream.

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Per Serving (excluding unknown items): 231 Calories; 4g Fat (15.5% calories from fat); 3g Protein; 48g Carbohydrate; 4g Dietary Fiber; 15mg Cholesterol; 40mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.