

Blueberry Crumble for Two

Recipe adapted from Taste of Home

Ingredients

FOR THE FILLING:

- 1 cup blueberries
- 1 tablespoon granulated sugar
- 1/2 teaspoon vanilla extract

FOR THE TOPPING:

- 2 tablespoons all-purpose flour
- 3 tablespoons oats
- 2 tablespoons firmly packed brown sugar
- 1/4 teaspoon ground cinnamon
- pinch of salt
- 2 tablespoons unsalted butter, cold and cut into cubes

Preparation

TO MAKE THE FILLING:

1. Preheat oven to 375°F.
2. Combine the blueberries, sugar, and vanilla extract
3. Divide the mixture between two 6- to 8-ounce capacity baking dishes.
- 4.

TO MAKE THE TOPPING AND ASSEMBLE:

1. Combine the flour, oats, brown sugar, cinnamon, and salt. Add the butter, and mix with a fork, a pastry blender or your fingers until the mixture forms crumbs.
2. Sprinkle the oat mixture over the top of the filling. Place the baking dishes on a lined, rimmed baking sheet to catch any potential spills.
3. Bake 15 to 20 minutes, or until the topping has browned and the filling is bubbly.