

Linda Hickam's Blueberry Crisp

Makes 6 to 8 servings

4 cups fresh blueberries

1/3 cup granulated sugar (or less to taste or even use Splenda sweetener)

2 tablespoons lemon juice

Crisp topping:

½ cup (1 stick) butter or margarine, room temperature

2/3 cup packed brown sugar

2/3 cup flour

1-½ cups old-fashioned rolled oats (not the quick-cooking kind)

1 teaspoon vanilla extract

Ice cream or frozen yogurt

Preheat oven to 375 degrees. Coat an 8- or 9-inch square baking dish with vegetable oil spray. Spread blueberries in dish and sprinkle with sugar and lemon juice.

In a bowl, cream butter and brown sugar. Mix in flour, oats and vanilla.

Drop or crumble the crisp topping evenly over the berries. Bake in preheated oven 30 to 35 minutes, until well-browned.

Best served hot from the oven with a scoop of ice cream or frozen yogurt.