

BLUEBERRY SCHLUMPF

INGREDIENTS

For the filling

1 quart blueberries (frozen ok)

2 tablespoons flour

2 tablespoons sugar

For the topping

1 cup flour

1/2 cup brown sugar

1/2 cup cold butter, cut into small cubes

DIRECTIONS

Preheat your oven to 350F. Prepare a 8 inch round (or 8x8 square) baking dish with baking spray and a bit of flour.

Toss together the blueberries, sugar and flour and place evenly in the baking dish. In a large mixing bowl, combine flour and brown sugar. Using your fingers or a fork, cut in the butter so that it looks like clumps of wet sand and if you ball some together in your palm, it stays clumped together. Sprinkle over top (I like to make it look a little ragged and uneven). Bake for 30 minutes. Serve hot, preferably with vanilla ice cream.