

BLUEBERRY APPLE CRISP

1 cup old-fashioned oats
1/2 cup flour, divided
1/2 cup sugar, divided
1 teaspoon ground cinnamon
4 tablespoons butter, cut in small pieces

1/4 cup pecans or walnuts, coarsely chopped
4 cups peeled and cubed apples (or pears)
2 cups fresh blueberries
or 12-16 ounces frozen blueberries)

Preheat oven to 375 degrees. Lightly grease a 2-quart baking dish. To prepare the topping: in a medium-sized bowl, combine oats, 1/4 cup of the flour, 1/4 cup of the sugar and the cinnamon. Add butter; between fingers rub butter with dry ingredients to form coarse crumbs, stir in pecans. In a large bowl, toss blueberries and apples with the remaining 1/4 cup sugar and 1/4 cup flour. Pour blueberry-apple mixture into prepared baking dish. Sprinkle the topping evenly over the fruit. Bake until apples are tender and topping is golden, about 50 minutes. Serve warm with vanilla ice cream or frozen yogurt, if desired.