



Ingredients

- 4 cups blueberries, fresh or frozen
- 1 ½ tablespoon sweetener of choice
- 1 tablespoon cornstarch (*optional*)
- ⅓ cup flour (any kind)
- ½ cup rolled or quick oats
- ¼ cup sugar, unrefined if desired
- ½ teaspoon cinnamon
- 6 tablespoons butter or vegetable oil

Directions

1. Preheat oven to 375 degrees Fahrenheit. Grease an 8x8 pan (or double the recipe for a 9x13).
2. If using frozen berries, thaw first. Combine berries, sweetener of choice, and optional cornstarch, then spread into the pan.
3. Combine all remaining ingredients except butter in a mixing bowl. Cut butter into the dry ingredients with a fork or pastry cutter until small crumbles form. (If using oil, simply stir it in.)
4. Sprinkle the crumbles evenly over the berries.
5. Bake on the center rack 25-30 minutes or until bubbly and lightly browned. Let cool before serving, as it thickens while it cools.

Yield: 4-5 servings

Total Time: 40 minutes