Seasonal Eating



## **Blueberry Crisp**

3 pints blueberries 3/4 cup sugar 1/4 cup flour 1/4 + 1/8 teaspoon salt 1/4 teaspoon cinnamon 3 teaspoons lemon juice 2 1/4 cups flour 1/4 +1/8 teaspoon salt 3/4 cup sugar 15 tablespoons butter, melted 1 cup pecans, chopped

In a large bowl combine blueberries, sugar, flour, salt, cinnamon and lemon juice. Pour into a greased 9x13 inch pan. In another bowl combine flour, salt, sugar, butter and pecans into a crumbly mixture. Sprinkle over the blueberries. Bake at 350 degrees for 45-50 minutes.

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