



Blueberry Nectarine Crisp

Buy It:

- 1 Cup Blueberries, rinsed and patted dry
- 1 Large Nectarine, pitted and diced
- 1 T Honey
- 2 T Brown Sugar
- 1 T Corn Starch
- 1 T Cinnamon

Topping

- ½ Cup Rolled Oats
- 1 T Brown Sugar
- 2 T Chopped Pecans or Almonds
- ½ t Cinnamon
- ½ t Nutmeg
- 1 T Earth Balance or other margarine of your choice, softened



Do It:

Combine first 5 ingredients in a bowl and stir until the corn starch is dissolved. Set aside (the longer you let this “marinate”, the sweeter it will be).

In a separate bowl, combine last 6 ingredients, working margarine in slowly (I normally just use my hands).

Place fruit into individual greased (or spray with non-stick spray) ramekins (or a small baking dish), and top with the rolled oat mixture.

Bake in a 350 degree oven for 20 minutes, or until topping is browned and crispy around the edges.