



Blueberry Crisp

5 cups blueberries (I prefer fresh but you can use frozen)
2 tablespoons sugar
3 tablespoons flour
1 lemon

Topping

$\frac{1}{4}$ cup butter, softened
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup flour
 $\frac{3}{4}$ cups oats
 $\frac{1}{2}$ cup almonds, chopped (optional)
2 teaspoons Cookie Nip
 $\frac{1}{4}$ teaspoon cinnamon

Preheat oven to 375 degrees. Grate the rind of the lemon and squeeze half of the juice. Pour blueberries into a plastic bag. Toss blueberries with 1 tablespoon of lemon juice, sugar, lemon rind, and 3 tablespoons of flour. Pour into a glass baking dish. With a fork, combine the butter, brown sugar, oats, flour, Cookie Nip, cinnamon and nuts. Sprinkle over the top of the berries. Bake 35-40 minutes until golden brown and the fruit is bubbly. Serve warm.