

Blueberry Crisp

Blueberry Filling:

- 3 lbs fresh blueberries
- 1 stick unsalted butter
- ¾ cup brown sugar
- ½ cup granulated sugar
- 1 tbsp lemon zest
- 2 tsp cinnamon
- 1½ tbsp cornstarch
- ½ cup bourbon
- 1 tbsp vanilla extract

Instructions:

1. In a large pan melt the **butter**, **brown sugar**, and **granulated sugar** together over medium heat. Stir until well combined.
 2. Add the **bourbon** and cook for 1–2 minutes to burn off the alcohol (*carefully!*).
 3. Stir in the **vanilla**, **cornstarch**, **lemon zest**, and **cinnamon**. Mix until smooth and lump-free.
 4. Gently fold in the **blueberries**, keeping them as whole as possible. Simmer on medium-low heat for about **5 minutes**, or until the sauce thickens to a semi-pudding consistency.
 5. Remove from heat. Pour blueberry mix in a 12x16 baking pan. Top evenly with **streusel** (recipe below), and bake at **350°F** for about **25 minutes**, or until the top is golden brown and the sides are bubbling.
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Streusel Topping:

- 2 sticks unsalted butter (room temperature)
- 1½ cups brown sugar
- 1½ cups plain oats
- ½ cup all-purpose flour
- 2 tsp cinnamon
- Sliced almonds (optional)

Instructions:

1. In a large bowl, combine **all ingredients**.
2. Use your hands or a fork to mix until the texture resembles **coarse pebbles or gravel**.
3. Sprinkle evenly over the blueberry filling before baking.

