

Blueberry Crisp

Filling

2 pints (4 generous cups, about 24 ounces) blueberries, cleaned and stemmed

1/2 cup (3 1/2 ounces) sugar

1/4 cup (1 ounce) unbleached all-purpose flour

1/4 teaspoon salt

2 teaspoons lemon juice, or 2 drops of lemon oil

Topping

1 1/2 cups (6 1/4 ounces) unbleached all-purpose flour

1/4 teaspoon salt

1/2 cup (3 1/2 ounces) sugar

10 tablespoons (1 1/4 sticks, 5 ounces) butter melted

1 cup (3 1/2 to 4 ounces) walnuts or pecans, chopped

Grease and flour a 9-inch pie pan. Preheat oven to 350°F

Filling: Put the berries in the pan. Mix the sugar, flour, salt, and lemon together, and sprinkle this mixture over the berries.

Topping: In a medium-sized mixing bowl, stir together the flour, salt, sugar, melted butter, and nuts. Sprinkle the topping over the fruit.

Bake the crisp for 45 to 50 minutes, until the top is golden and the filling is bubbly. Cool slightly, then serve warm, with vanilla ice cream, whipped cream, or pouring cream.