Make memories with CO-OP®

ᐊᐅᔭᒃᑯᑦ ᖁᕕᐊᓇᖅᑐᖅ
SUMMER FUN

ᑕᒪᐊᒃᓴ ᐃᓚᐅᖅᓯᒪᔪᖅ ᑭᒍᑕᖏᕐᓇᓕᒃ
Blueberry Crumble

ᐃᒻᒪ ᐆᑭᓪᓗᒍ 375F
Preheat your oven to 375 °F

ᐃᓚᒃᓴᖏᑦ

ᐃᓗᓕᒃᓴᖓ
2 ᖃᓪᓗᐱᒃ ᑭᒍᑕᖏᕐᓇᑦ
3 ᐊᓘᑎᖅᐸᐃᑦ ᓯᑳᖅ
2 ᐊᓘᑎᖅᐹᒃ ᐸᓚᐅᖅᑲᖅ
1 ᐊᓘᑎᖅᐸᒃ ᓕᒫᓐ
ᐃᒪᖓ ᐃᒥᕐᒥᓅᓐᓂᑦ ᐊᑐᖑᕈᓐᓇᕐᒥᔪᑎᑦ
ᑕᕆᐅᕐᒥᒃ ᒥᑭᔪᒥᒃ

ᐊᕿᑦᑐᔾᔭᓕᒃ
¾ ᐃᖅᑯᓯᖅ ᐸᓚᐅᖅᑲᖅ
¾ ᐃᖅᑯᓯᖅ ᐊᕿᑦᑐᔾᔭᑦ
¼ ᐃᖅᑯᓯᖅ ᓯᑳᕐᔫᑦ ᑲᔪᖅ
¼ ᐃᖅᑯᓯᖅ ᓯᑳᖅ
½ ᐃᖅᑯᓯᐅᐸ ᐊᐅᕙᖓᐊᐅᓯᒪᔪᖅ ᕿᑕ
1/8 ᐊᓘᑎᓛᖅ ᑕᕆᐅᖅ

Ingredients

Filling
2 pints fresh blueberries
3 tbsp sugar
2 tbsp all-purpose flour
1 tbsp fresh lemon juice or use water
Pinch fine sea salt

Crumble:
3/4 cup all-purpose flour
3/4 cup old-fashioned rolled oats
1/4 cup brown sugar
1/4 cup granulated sugar
1/2 cup melted butter
1/8 tsp salt

ᐃᓗᓕᒃᓴᖓ ᓴᓇᓗᒍ
Make the Filling

ᑲᑎᓪᓗᒋᑦ ᑭᒍᑕᖏᕐᓇᐃᑦ, ᓕᐊᒫᓐ ᐃᒪᖓ, 2 ᐊᓘᑎᖅᐹᒃ ᐸᓚᐅᖃᒃᓴᖅ, ᓯᑳᖅ ᑕᕆᐅᓕᕐᓗᒍᓗ ᒥᑭᔪᒥᒃ ᐸᐃᓕᐅᕈᑦᔪᑦ ᐃᓕᓗᒋᑦ. ᑲᑎᑦᑎᐊᕐᓗᒋᑦ.
Add blueberries, lemon juice, 2 tablespoons of flour, sugar, and pinch of salt to a 9-inch pie dish. Toss well until combined.

ᓴᓇᓗᒍ ᐊᕿᑦᑐᔾᔭᓕᒃ
Make the Crumble

ᑲᑎᓪᓗᒋᑦ ᐸᓚᐅᖃᖅ, ᐊᕿᑦᑐᔾᔭᖅ, ᓯᑳᖅ ᑕᕆᐅᕐᓗ ᐃᖅᑯᓚᒡᕕᖕᓂ. ᐊᐅᓯᒪᔪᖅ ᕿᑕ ᐃᖅᑯᓚᐅᑎᓗᒍ ᑖᒃᑯᓄᖓ. ᐸᐅᕐᖓᓕᐅᑉ ᖄᖓᓄᑦ ᐃᓕᓗᒋᑦ.
Combine flour, oats, sugar, and the salt in a medium bowl. Add the melted butter then stir until all is combined and the mixture is crumbly. Sprinkle over top your blueberry filling.

ᐆᓕᑦᑕ!
Bake!

ᐆᓪᓗᒍ 25 – 35-ᒥᓂᒥᒃ ᐃᒥᖏᑦ ᐃᒥᖅᐸᓚᒍᓐᓅᖅᐸᑕ ᖄᖓᓐ ᑲᔪᕈᔪᕈᖅᑎᐊᕐᓗᓂ.
Bake 25-35 minutes until juices are thickened and the topping has turned light golden brown.

Ask your local General Manager about the benefits of **CO-OP®** Membership today.

ᐊᐱᕆᓗᒍ ᓄᓇᓕᖕᓂ ᑯᐊᐸᓕᕆᔨ ᑭᓲᖑᒻᒫᖔᑕ ᐃᑲᔫᓯᐊᕈᑎᑦ ᑕᒪᑐᒪᖓᑦ CO-OP® ᐃᓚᒋᔭᐅᔪᖁᑎᓂᑦ ᐅᓪᓗᒥ.