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Flexible Fruit Crumble

By Desiree Bryant

Ingredients

- 4 Pints Fresh blueberries
- 1 Cup Raisins
- 1/2 C. Whole-Wheat Pastry Flour
- 1 3/4 C. Quick Oats
- 1/2 C. Chopped Pecans
- 1/4 tsp Salt
- 1/3 C. Olive Oil
- 2/3 C. Maple Syrup

Instructions

1. Preheat oven to 325 degrees and spray a baking dish with cooking spray.
2. Put half of the blueberries in the dish, and top with raisins. Sprinkle a pinch of salt and drizzle 1/3 cup of maple syrup on fruit. Top with remaining blueberries.
3. Mix flour, oats, pecans, and 1/4 tsp. salt in a bowl.
4. In another bowl, whisk the olive oil and remaining maple syrup; mix well with the dry ingredients.
5. Spread the crumb mixture on top, and bake for 40-45 minutes.