



# WILD BLUEBERRY SKILLET CRUMBLE



SERVES: 6 | PREP TIME: 10M | COOK TIME: 25M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

## INGREDIENTS:

For the Filling:

2 Tbsp Crofter's Organic Premium Wild Blueberry Fruit Spread

1 Pound Fresh Blueberry

3 Tsp Gluten Flour

¼ Cup Coconut Sugar

1/3 Cup Lemon Juice

1 Tsp Vanilla Extract

½ Tsp Cinnamon

For the Topping:

1 Cup Almond Flour

½ Cup Gluten Free Rolled Oats

2 Tsp Turmeric

½ Tsp Salt

½ Tsp Cinnamon

2 Tbsp Coconut Oil (Melted)

2 Tbsp Maple Syrup

## DIRECTIONS:

1. Preheat oven to 375°F. Lightly grease a cast iron skillet with butter or cooking spray. Set aside.
2. Next, mix all of your filling ingredients together in a large bowl. Mix gently using a wooden spoon. Dump the blueberry filling mixture into the prepared cast iron skillet and set aside.
3. In a large bowl, combine all of your topping ingredients and mix until the ingredients begin to form a sticky crumble consistency. Sprinkle your crumble topping on top of the blueberry filling in the prepared skillet.
4. Bake for 25-35 minutes in the oven (until the crumble is golden brown). When done, serve out of the oven on its own or with a scoop or two ice cream. Enjoy!