



## ***VEGAN BLUEBERRY CRUMBLE***



# American Vegan Blueberry Crumble

## INGREDIENTS:

4 cups blueberries  
2 tbsp. brown sugar  
2 tbsp. maple syrup  
1 tbsp. lemon juice  
2 tbsp. corn starch

Topping:

1/2 cup almond meal

## INSTRUCTIONS:

Preheat the oven to 375F.

Coat a 9-inch pie dish with cooking spray.

Combine the blueberries, brown sugar, maple syrup and lemon juice in a large bowl and toss well.

Add the corn starch and toss again, so it coats the blueberries.

Set aside

To prepare the topping:

Combine all the ingredients, except the coconut oil, in a medium bowl and mix well. Add the coconut oil and work it with your hands, until it's well incorporated.

Transfer the blueberries to the pie dish, sprinkle the topping on top and place the pie dish on a baking sheet, in case the juices from the blueberries spill out.

Place in on the lower rack of the oven and bake for 40 minutes.

**NUTRITION:**

**Serving Size: 1/8    Calories: 240    Sugar: 8    Sodium: 5    Fat: 12    Saturated Fat: 8**  
**Trans Fat: 0    Carbohydrates: 30    Fiber: 5    Protein: 3.5**

**Cholesterol: 0**