

**Misc.**

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# **Blueberry-Raspberry Crisp**

Family Circle Magazine

**Servings: 8**

**Preparation Time: 15 minutes**

**Bake Time: 55 minutes**

**4 cups blueberries**

**1/2 cup light-brown sugar**

**1/4 cup all-purpose flour**

**Juice and zest from one large orange**

**2 cups raspberries**

**TOPPING**

**3/4 cup all-purpose flour**

**2/3 cup light-brown sugar**

**1/2 teaspoon ground cinnamon**

**1/2 cup (1 stick) cold, unsalted butter, cut into small pieces**

**1/2 cup rolled oats**

**1/4 cup chopped pecans**

Preheat oven to 350 degrees

**BERRY MIXTURE:** In a large bowl, mix together blueberries, 1/2 cup light-brown sugar, flour, orange juice and zest. Place into a 6- to 8-cup baking dish. Evenly scatter raspberries over the top.

**TOPPING:** In another large bowl, whisk together flour, brown sugar and cinnamon. Cut in butter until crumbly. Stir in oats and pecans.

Sprinkle topping evenly over berry filling. Bake for 55 minutes, until bubbly.

Allow to cool 15 minutes before serving.

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Per Serving (excluding unknown items): 158 Calories; 3g Fat (18.7% calories from fat); 3g Protein; 30g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 1/2 Fat.