

# Slow Cooker Blueberry Crisp

## Berry Mixture

- 6 cups Triple Delight Blueberries (fresh or frozen)
- 1/4 cup brown sugar
- 2 Tbsp maple syrup
- 1.5 Tbsp lemon juice
- 1 tsp vanilla extract
- 1/4 cup flour

## Berry Crisp Topping

- 1 cup flour
- 2/3 cup rolled oats
- 1/2 tsp cinnamon
- 1/4 cup brown sugar
- 2 Tbsp cane sugar
- 1/2 cup butter, chilled and thinly sliced



## Instructions

- Combine all Berry Mixture ingredients together in a big bowl and let sit while you prep topping
- In another medium sized bowl combine flour, oats, cinnamon, brown sugar and cane sugar
- Add butter now to dry topping mixture and work butter through whole mixture with hands till you get a slightly crumbly texture. Make sure all of the dry ingredients are incorporated.
- Spray inside of crock pot with olive oil
- Add berry mixture to crock pot, spreading it out evenly over the bottom
- Add your topping mixture atop your berry mixture evenly
- Set a timer on your crock pot for 3-4 hrs on high. (It's best served fresh out of the pot so if you need to kill more time just keep it cooking a little longer on low or keep it on warm till it's ready to be served.)

