

Autumn Fruit Crumble

Makes 6 Servings



2 cups blueberries
3 apples cored and sliced
3 pears cored and sliced

For the Crumble Topping:
1 cup unsalted butter melted
2 cups rolled oats
1 cup all-purpose flour
1 cup packed brown sugar
1 cup chopped walnuts
1 teaspoon ground cinnamon

Preheat the oven to 350°F.

In the bottom of a pie dish combine blueberries, apple slices, and pear slices.

In a bowl combine melted unsalted butter, rolled oats, all-purpose flour, brown sugar, chopped walnuts, and ground cinnamon.

Spread the crumble mixture over top of the fruit covering as much of the fruit as possible.

Bake for 1 hour until the top is golden brown.

Let cool slightly before serving.

Enjoy!