

Legendary Gluten-Free Blueberry Crisp

2 pints fresh blueberries

Juice of one lemon

1 cup almond flour

1/2 cup slivered almonds

1/4 cup coconut oil, melted

2 tbsp. maple syrup

1 tsp cinnamon

1/8 tsp salt

Pinch of nutmeg



Preheat the oven to 375 degrees F. In a small bowl, toss the blueberries with the lemon juice. Divide between six ramekin dishes.

Using the same bowl, mix together the remaining ingredients until combined. Spoon the almond crumble over the blueberries. Bake for 30-35 minutes, until bubbly and golden brown. Let cool slightly before serving.

Recipe by Rebecca Bohl (PaleoGrubs.com)