

Mari's Rocky Mountain Blueberry Crisp

Ingredients for Berry Mix:

- 10 cups of Rocky Mountain Blueberries
- 1 1/2 cups sugar
- 1/4 tsp salt
- 6 tbsp whole wheat flour

Ingredients for Crust:

- 2 cups whole wheat flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 stick melted butter

Blend together all berry mix ingredients, first mashing the berries a little just so they are a little juicy. Place berry mix in a 9x13 baking pan.

Then blend together all crust ingredients, and put the crust mix over the top as a flattened sheet on wax paper (remove paper before baking)...or you can spoon the crust mix over the top of the berries.

Bake at 425 degrees for 25 or 30 minutes, until the crust is browned.

Rocky Mountain Blueberry Pie

Ingredients:

- 4 cups Rocky Mountain Blueberries
- 3/4 cup sugar
- 3 tbs whole wheat flour
- 1/4 cup water
- 2 tsp lemon juice
- 1/2 stick butter at room temperature
- pastry for double crust pie

Place berries in a pan with 1/4 cup water and bring to a boil, stirring frequently. Simmer for 8 minutes. Add lemon juice, sugar and flour...in that order...mixing after each ingredient. Pour mix into pie crusts, and top with chunks of butter. Cover with the top crust, press edges together and trim off the excess. Make 8 slits around the center for hot air vents.

Bake at 425 for 15 minutes, then at 350 for 40 to 45 minutes until the crust is toasty.