

Blueberry-Lemon Coconut Crumble

Ingredients for crust:

- 1 cup all purpose flour
- ¼ cup sugar
- ½ teaspoon salt
- ¾ cup sweetened flaked coconut, toasted and cooled
- 6 tablespoons chilled, unsalted butter, cut into small cubes

Ingredients for filling:

- 3 cups fresh blueberries
- ½ cup sugar
- 3 teaspoons cornstarch
- 1 tablespoon lemon juice
- 2 teaspoons lemon zest

Ingredients for crumb topping:

- 1½ cups of flour
- ½ cup sugar
- ½ teaspoon salt
- 1 egg yolk
- 2 teaspoons vanilla
- ½ cup shredded, sweetened flaked coconut
- 1 stick butter, cubed
- 2 teaspoons lemon zest
- 1 teaspoon cinnamon
- optional, extra coconut for garnish



Preparation:

Make Crumb Topping: Preheat oven to 375. In a bowl, whisk the flour, sugar, salt, coconut, lemon zest and cinnamon. In a separate small bowl, whisk the yolk and vanilla. Add butter and egg mixture into dry ingredients and using your hands work the dough into crumbles, to the size of a small grape. Place in refrigerator while you are preparing the crust and filling.

Crust: Line an 8" x 8" metal baking pan with foil on bottom and line the sides with an overhang, then butter generously (the bottoms and the sides). In a food processor, combine flour, sugar, and salt by pulsing several times. Add the coconut and the butter and process until mixture is like cornmeal. Gather the crumbs and press the the dough onto the bottom of the metal pan in an even layer. Place in fridge and prepare filling.

Filling and Assembly: Place rinsed, cleaned blueberries in a large bowl. Fold in remaining ingredients and mix to incorporate. Take crust and topping out of refrigerator. Spread berry mixture on crust evenly. Crumble topping on berries evenly in chunks (you may have a little extra). Bake in oven for about 45 minutes until blueberries are bubbling and crumb topping is golden. Remove from oven and allow to cool completely on a cooling rack. Blueberry crumble will become more solid as they cool. Gently lift foil from pan and cut into 16 squares. Serve with ice cream or alone. Enjoy!