

At Costco, our goal is always to offer you the highest-quality foods at the best value possible. Brands may vary by region, but the quality, freshness and value remain consistent. Come see what's on the table!

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## Blueberry-Ginger-Nut Crisp

**GOURMET TRADING CO**

18 oz Gourmet Trading Fresh Blueberries  
1½ Tbsp cornstarch  
2 Tbsp sugar  
Zest of 1 lemon

### **TOPPING**

¾ cup rolled oats  
½ cup walnuts  
⅓ cup almond flour  
¼ cup brown sugar, packed  
½ tsp each ground ginger and cinnamon  
6 Tbsp butter, cubed, softened

**Ice cream or vanilla yogurt, for serving**

Preheat oven to 375 F. Rinse and drain the blueberries then add to a bowl. Thoroughly mix cornstarch, sugar and lemon zest. Sprinkle onto berries; stir to coat then transfer to an 8- or 9-inch pie plate or baking dish.

In another bowl, combine the oats, walnuts, almond flour, brown sugar and spices. Mix in the butter until mixture is crumbly; sprinkle over berries. Bake for 30 to 40 minutes, or until the top is browned and berries are bubbly. Remove and cool slightly before serving with ice cream or vanilla yogurt, if desired.

Makes 4 to 6 servings.

