

## Blueberry-Blackberry Crumble

This humble dessert is made velvety by the blueberries, which thicken the sauce. You can also use other berries, such as raspberries, loganberries, boysenberries, or olallieberries, or use all blueberries. Serve with vanilla ice cream, Crème Fraîche (page 41), or Barely Whipped Cream (page 69).

1½ cups all-purpose flour	3 pints blueberries
1 cup packed brown sugar	3 pints blackberries
½ teaspoon cinnamon	½ cup granulated sugar
8 tablespoons (1 stick) cold sweet butter, in small pieces	

Preheat oven to 350°F. To make the topping, combine the flour, brown sugar, and cinnamon in a bowl. Add the butter and work it in with your fingertips until you have a crumbly mixture.

In another bowl, toss the blueberries and blackberries with the granulated sugar. Pile the sugared fruit into a large gratin dish or two pie plates. Mound the topping over the fruit.

Bake for an hour, or until the topping is nicely browned. Cool for 15 minutes before serving, or serve at room temperature.