



Blueberry-Mango Crisp

Prep: 20 minutes plus standing

Bake: 40 minutes • Serves: 8

Nonstick baking spray

- $\frac{3}{4}$ cup lightly packed brown sugar
- $\frac{1}{2}$ cup plus 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- $\frac{3}{4}$ cup rolled oats
- $\frac{1}{2}$ cup cold unsalted butter (1 stick), cut into small pieces
- 1 large ripe mango, peeled and sliced
- 16 ounces fresh blueberries (about $2\frac{2}{3}$ cups)

1. Preheat oven to 375°. Spray 2-quart glass or ceramic baking dish with nonstick baking spray.

2. In large bowl, whisk together $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, cinnamon and ginger; stir in oats. With fingertips or pastry blender, work in butter until pea-sized crumbs form.

3. In medium bowl, toss mango, blueberries, and remaining $\frac{1}{4}$ cup sugar and 2 tablespoons flour. Spread blueberry mixture evenly in prepared dish; sprinkle oat mixture evenly over blueberry mixture.

4. Bake 40 to 45 minutes or until most berries burst, sides are bubbling and top is golden brown; loosely cover with foil if top is browning too quickly. Let stand 10 minutes before serving.

*Approximate nutritional values per serving:
301 Calories, 12g Fat (8g Saturated), 30mg Cholesterol,
6mg Sodium, 47g Carbohydrates, 4g Fiber, 3g Protein*

Chef Tip

Serve warm with vanilla ice cream.