

Juneberry Crisp Compliments of Good Earth Gardens

Ingredients:

- 4 cups Juneberries
- 1/3 cup sugar
- 2 tbsp. lemon juice
- 1/2 cup brown sugar
- 4 tbsp butter
- 1/3 cup flour
- 3/4 cup oatmeal

Directions:

Preheat oven to 375 degrees. Lightly grease a 9 x9 pan. Mix together sugar, juneberries and lemon juice. In a small bowl combine brown sugar, butter, flour and oatmeal until crumbly. Spread half of the oatmeal mixture in the bottom of the pan. Add the Juneberry mixture. Cover with the remaining oatmeal mixture.

Bake 35-40 minutes.