



Blueberry Crumb Pizza (vegan)

Ingredients

3 cups	frozen blueberries
½ cup	sugar
2-3 Tbsp	corn starch
¼ cup	cold water
1 Tbsp	fresh lemon juice



Crumb Topping

1 cup	unbleached flour
1 cup	brown sugar
6 Tbsp.	butter
½ tsp.	cinnamon
1 lb.	Pizza dough

Directions

In a medium saucepan heat frozen blueberries and lemon juice over medium heat until it comes to a boil. Mix cornstarch and cold water and pour slowly into hot blueberries, stirring constantly with a wire whisk until thickened.

Set aside to cool. In a mixing bowl, place flour, brown sugar and cinnamon. Cut butter into flour mixture into fine pieces. Set aside.

Stretch pizza dough on a 14 inch pizza pan that has been sprayed with a nonstick cooking spray. Next drizzle the thickened blueberries over the entire pizza. Top with crumb topping. Bake in a 400 degree oven approx 15-20 minutes or until bottom of crust is golden. Remove from oven and serve hot or cold.

**For variety, add 1 cup Quick Oats to crumb mixture. You can also add walnuts, almonds or pecans to the crumb mixture.*

Yield: 12 servings (3½ inch slices)