

## Blueberry Breakfast Crisp

Servings: 2 @ 4 points

Preparation Time: 2 min

Cooking Time: 15 min

Level of Difficulty: Moderate

Omit the granola in this no-bake crisp and the fruit mixture can be used as a delicious, fresh-tasting topping for waffles.

### Ingredients:

10 oz unsweetened frozen blueberries

3 Tbsp sugar

2 1/2 tsp cornstarch

1/2 cup(s) blueberries

1/2 tsp orange zest

1/8 tsp table salt

1/4 cup(s) low-fat ready-to-eat granola cereal

### Instructions

Combine frozen berries, sugar and cornstarch in a saucepan; bring to a boil, stirring frequently. Reduce to a simmer and cook until thickened, 2 to 3 minutes. Remove from heat, stir in fresh blueberries, orange rind and salt; set aside to cool for 10 minutes.

Meanwhile, in toaster oven or dry skillet, toast granola until lightly browned, about 3 to 4 minutes.

To serve, divide blueberry mixture among serving bowls and top with granola.