

Blueberry Granola Crumble

Recipe makes 6 servings

Ingredients

- **2 cups Nature Valley Cinnamon Granola**
- **2 cups Fresh Blueberries, washed**
- **4 Tbsp Sugar Free Maple Syrup**
- **1 Tbsp Lemon Juice**
- **1 Tbsp Cornstarch**
- **1 tsp Ground Cinnamon**
- **1 tsp Vanilla Extract**
- **1 packet Stevia, or zero calorie sweetener of preference**



Nutrition Profile

- per serving -

Calories - 198

Fat - 6g

Carbohydrates - 36g

Protein - 3g

***Fiber - 1g**

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Instructions

1. Preheat oven to 355°F.

2. In a 8 x 8 baking dish, add your washed blueberries, 1 Tbsp cornstarch, 1 Tbsp lemon juice, 1 tsp vanilla extract, and 1 packet of stevia. Mix to coat.

3. In a mixing bowl add 2 cups of granola, 4 Tbsp sugar free maple syrup, and 1 tsp ground cinnamon. Mix well and add evenly over your blueberries.

4. Place in oven for 45-55 minutes or until juice starts to form on side of pan.

5. When done, take out and let cool before placing in fridge for 2 hours.

6. Slice into 6 servings and enjoy!

Notes

- **This is a tasty way to enjoy some antioxidant rich blueberries.**
- **Can be served warm or cold, alone or topped with your favorite ice cream or whipped cream. You can even mix it into your favorite Greek yogurt for some added protein.**