Blueberry Crisp

Ingredients:
- 4 cups blueberries
- 1/2 cup pecans or walnuts
- 1/4 cup olive or coconut oil
- 1 cup old-fashioned oats
- 1/4 cup maple syrup
- 1/2 cup almond meal
- Optional: 1/4 cup unsweetened coconut flakes

Instructions:
Pour the berries into a baking dish. In a separate bowl, mix the remaining ingredients with a fork, and then pour it over the berries. Bake at 350°F for 30-40 minutes, or until just a little brown. (Pull it out when the fruit is bubbling and there's a little golden color on the crisp.)

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