

## Blueberry and Corn Crisp by Bon Appetit.

### INGREDIENTS

#### Filling

- 5 cups fresh (or frozen, thawed) blueberries
- $\frac{1}{3}$  cup sugar
- 2 teaspoons finely grated lemon zest
- 3 tablespoons fresh lemon juice
- 1 tablespoon cornstarch
- $\frac{1}{4}$  teaspoon kosher salt

#### Topping and Assembly

- $\frac{2}{3}$  cup all-purpose flour
- $\frac{2}{3}$  cup coarse-grind cornmeal or polenta
- $\frac{1}{3}$  cup sugar
- 1 teaspoon kosher salt
- 10 tablespoons chilled unsalted butter, cut into pieces
- 1 cup fresh corn kernels (from about 1 large ear)

### RECIPE PREPARATION

#### Filling

- Toss blueberries, sugar, lemon zest, lemon juice, cornstarch, and salt in a shallow 2-qt. baking dish.

#### Topping and Assembly

- Preheat oven to 375°. Whisk flour, cornmeal, sugar, and salt in a medium bowl to combine. Using your hands, work butter into dry ingredients until no dry spots remain and mixture holds together when squeezed. Add corn and toss to evenly distribute. Press topping between your fingers and break into large pieces over filling.
- Bake crisp until topping is golden brown and juices are thick and bubbling, 50–60 minutes. Transfer to a wire rack and let cool 30 minutes before serving.
- **Do Ahead:** Crisp can be made 1 day ahead. Store tightly covered at room temperature.