

Blueberry Crisp

- 1/2 cup fresh blueberries
- 8 Blue Diamond Nut Thins, finely crushed (or rice crackers)
- 1/2 tsp cinnamon
- 1/2 tsp SweetLeaf Stevia powder
- 10 drops SweetLeaf Stevia Vanilla Creme
- 1/3 cup Water

1. Preheat oven to 400°F.
2. In a small oven-safe baking dish, add blueberries.
3. Mix cracker crumbs with cinnamon and stevia powder and sprinkle over blueberries.
4. Add stevia drops to water and pour over the top.
5. Bake for 25 minutes.

1 serving = 1 serving fruit, 1/2 daily allotment of crackers

