

# BLUEBERRY CRUMBLE

## Ingredients

- 1 pkg yellow cake mix
- 2 1/2 cups old fashioned oats
- 3/4 cup butter, melted
- 1 (12 oz) jar blueberry preserves
- 1/2 cup fresh blueberries
- 1 Tbsp lemon juice
- 1/3 cup finely chopped pecans
- 1 tsp ground cinnamon

## Directions

1. Preheat oven to 350 degrees.
2. Combine cake mix, oats, and butter until crumbly. Press 3 cups into a greased 9-inch square baking pan. Bake for 15 minutes; cool for 5 minutes.
3. Combine preserves, blueberries, and lemon juice; spread over crust.
4. Mix pecans, cinnamon, and remaining crumb mixture; sprinkle over blueberry mix filling.
5. Bake 18 to 20 minutes until lightly browned. Cool completely and cut into squares.