

Huckleberry Crisp

- 1/3 cup sugar
- 2 Tablespoons cornstarch
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 Tablespoon lemon juice
- 4 cups huckleberries, sweetened
- 1 cup juice drained from fruit



Combine sugar, cornstarch, cinnamon, nutmeg, and salt in a saucepan. Add lemon and huckleberry juices and stir until smooth. Cook over low heat until thickened and clear, stirring constantly. Stir in huckleberries and pour into a greased baking dish.

Topping:

Melt butter in a saucepan. Combine sugar and flour and add to butter. Cook, stirring constantly over low heat for 3 minutes. Add cornflakes mixing quickly until they are coated with syrup. Sprinkle over the huckleberry mixture and bake at 400 degrees F. for 30 minutes or until topping is crisp and golden brown. Serve warm or cold.

Yield: about 8 servings