**Ingredients:**

* ¾ c. all purpose flour
* ¾ c. whole wheat flour
* 1 ½ c. quick cooking oats
* 1 ½ c. sugar (divided)
* ½ teaspoon baking soda
* ¾ c. cold butter
* 2 ½ c. fresh or frozen blueberry
* 2 tablespoons cornstarch
* 2 tablespoons lemon juice

**Directions:**

1. Preheat oven to 375\*
2. In a bowl, combine flours, oats, 1 c. sugar, and baking soda
3. Cut in butter until mixture resembles coarse crumbs
4. Reserve 2 cups of mixture for topping
5. Press remaining crumb mixture into a greased 9x13 baking pan; set aside
6. In saucepan, combine blueberries, cornstarch, lemon juice, and ½ c. sugar.
7. Bring to boil: Boil for several minutes until mixtures darkens and thickens; stirring constantly
8. Spread evenly over the crust
9. Sprinkle with reserved crumb mixture
10. Bake at 375\* for 25 minutes or until lightly browned.
11. Cool before cutting