

# Quick & Easy

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## THE COSTCO WAY

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### Rainier Fruit Cherry & Blueberry Crumble

Makes 8 to 10 servings

#### Ingredients:

1 cup flour  
½ cup brown sugar  
½ cup oats  
½ tsp cinnamon  
1 cup almonds, slivered  
10 Tbsp butter, chilled and cut into ½-inch cubes  
2½ lbs Rainier Cherries, stemmed and pitted  
2½ lbs Rainier Organic Blueberries  
1½ cups sugar  
3 Tbsp quick-cooking tapioca  
2 Tbsp lemon juice  
2 tsp lemon zest

#### Instructions:

Preheat oven to 375 F. In a medium bowl, combine flour, brown sugar, oats, cinnamon and almonds. Add butter. Mix with your hands until crumbly. Refrigerate while preparing the fruit filling.

In a saucepan, mix cherries, blueberries, sugar, tapioca, lemon juice and lemon zest. Bring to a boil over medium-high. Cook for about 10 minutes, stirring often. Remove from heat. Cool for 10 to 15 minutes. Transfer to a 13 x 9-inch baking dish. Top evenly with crumbled topping. Bake for 35 to 40 minutes, or until the filling bubbles and the topping is light brown.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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