

BAKED BERRY CRISP

Preparation: **10** minutes | Cooking: **40** minutes | Servings: **6**

INGREDIENTS

Berry filling:

5 cups mixed berries (raspberries, blackberries, blueberries, strawberries)
2 tablespoons sugar
1 tablespoon cornstarch
1/4 teaspoon cinnamon

Crumble topping:

1/2 cup old fashioned oats
1/2 cup flour
1/4 cup light butter, melted
2 tablespoons sugar
2 tablespoons brown sugar
1 teaspoon vanilla extract
1/2 teaspoon cinnamon



INSTRUCTIONS

Preheat the oven to 375 degrees Fahrenheit. In a bowl, toss the berries with the cornstarch, the sugar and the cinnamon. Then, pour the berry mixture into a round pie or tart dish. Combine the flour, the oats, the sugar, the brown sugar, the cinnamon and the vanilla extract in a mixing bowl. Melt the butter and add it to the dry ingredients. Stir to combine the berry mixture before sprinkling the crumble topping evenly on top. Bake for 40 minutes or until the berries are cooked down and bubbly and the topping is browned to your liking.