

Triple Berry Crisp

Theme: Summer's Best

YIELD: 8 SERVINGS

PREP TIME: 15 minutes * COOK TIME: 40 minutes *

TOTAL TIME: 55 minutes



When summer berries are at their peak, make this warm berry crisp and enjoy it with a scoop of frozen yogurt, ice cream, or whipped cream.

INGREDIENTS For the filling:

- 1 1/2 cups sliced strawberries (organic if possible)
- 1 1/2 cups blueberries
- 1 1/2 cups raspberries
- 1/4 tsp cinnamon
- 1 tsp lemon zest (organic if possible)
- 2 tsp cornstarch
- 1/4 cup granulated sugar

INGREDIENTS For the topping:

- 1 cup old fashioned oats (or quick oats)
- 3 tbsp light brown sugar, not packed
- 3/4 tsp cinnamon
- 2 1/2 tbsp melted butter

INSTRUCTIONS

1. Heat oven to 375F degrees.
2. Combine strawberries, blueberries, raspberries, sugar, 1/4 tsp cinnamon and lemon zest in large bowl.
3. Sprinkle with cornstarch. Toss until fruit is coated.
4. Place fruit in an ungreased pie dish.
5. Mix remaining topping ingredients in a medium bowl and sprinkle over fruit.
6. Bake about 40 minutes or until topping is golden brown and fruit is tender.
7. Serve with frozen yogurt, ice cream, or whipped cream.

