

Making it delicious

Mixed Berry Crumble

THE
Open
Door

Ingredients:

Serves 6

Berry Filling:

- 4-5 cups frozen berries
- 2-3 Tbsp. sugar
- 3 Tbsp. flour
- Zest from one whole lemon
- A pinch of salt

Oat Crumble Topping:

- 1 cup oats
- 1/3 cup brown sugar
- 6 Tbsp. flour
- 1 stick cold butter (1/2 cup)



Instructions:

- Preheat oven to 350 degrees F.
Combine all the filling ingredients in a bowl and toss to combine. Set aside.
- In a second bowl, combine the oats, brown sugar and flour for the topping. Either cut the butter into very small cubes, or use a box grater to grate it, and add the butter to the oat mixture.
- With clean hands, rub the butter into the dry ingredients until you have pea sized pieces of butter mixed in with the oat mixture. Set aside.
- Pour the berry filling into a baking dish. Top with the oat crumble topping, and spread to an even layer.
- Bake, uncovered, until the berry filling is bubbling and the oat crumble is golden brown, about 1 hour.
- Let cool for 1 hour before serving. Serve room temperature with ice cream or whipped cream.

Recipe adapted from: tasteslovely.com