

Berry Crumble Recipe

Ingredients:

- 4 cups brambleberries (strawberries, red raspberries, blueberries, and or black raspberries), washed and drained
 - 1/2 cup sugar (substitute with honey to taste)
 - 2 tablespoons cornstarch
 - 1/2 cup whole wheat flour
 - 1/2 cup crushed graham crackers
 - 1/2 cup rolled oats
 - 1/2 cup dark brown sugar
 - 8 tablespoons cold butter, cut into pieces
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Directions:

1. Preheat the oven to 350°F
2. Place the berries in a large 9x9 baking dish, Sprinkle the sugar and corn starch evenly over the berries.
3. In a food processor add the flour, graham cracker crumbs, oats, brown sugar and salt and pepper dash. Throw in cold butter and pulse until incorporated. Be sure to not pulse too much - crumble!
4. Spoon the crumble mix on top of the berries. Bake for 30 minutes or until the top is browned and the berry mixture is bubbling.

Notes:

Best if served fresh. Add a scoop of vanilla ice cream or whip cream to make it a dessert. Breakfast is fun with plain yogurt.

6 servings

Recipe Feature on BrenHaas.com