

## Berry Crisp

Growing up in Seattle, there was opportunities for adventure amongst the wild blackberry vines that would dot the empty lots and bike paths...now that we live in California, the fresh berries of summer are abundant and don't require protective gear to harvest.

**Makes how much:** 4 – 6 servings

### Ingredients filling:

- 1 cup blueberries
- 1 cup blackberries
- 1 cup strawberries, cut into ½" pieces
- 1 apple, peeled and sliced
- fresh lemon juice
- 2 tablespoons sugar
- 1 tablespoon cornstarch

### Ingredients topping:

- ½ cup light brown sugar
- ½ cup all purpose flour
- ¼ cup butter
- ¼ cup rolled oats
- cinnamon

### To prepare the dish:

- Combine all the fruit into a large mixing bowl with the sugar and lemon juice.
- Sprinkle the cornstarch and mix gently, to bind the juices without crushing the berries.
- Pour the mixture into a Pyrex pie dish.
- In a separate bowl, combine the brown sugar and flour.
- Cut the chilled butter into small pieces and add them to the sugar-flour mixture.
- Using a fork, work the butter quickly in.
- Add the oats and cinnamon and using your hands, grab a small handful at a time of the topping mixture and lightly press into a clump and arrange the clumps over the fruit mixture in the pie dish. It's okay if the topping doesn't cover the fruit fully, openings allow for the excess moisture to release when baking.
- Bake at 325 degrees until the fruit is cooked and the topping is lightly browned (about 30 – 45 minutes).
- Serve warm with a dollop of whipping cream or vanilla ice cream.

