



Mixed Berry Crisp

Makes: 10 servings

Prep Time: 10 minutes Bake Time: 50 minutes

Total Time: 1 hour

Ingredients

For the Fruit Layer:

- 8 cups berries (can be all one kind or a combination of blueberries, blackberries and raspberries)
- 2 tbsp fresh lemon juice
- 1/3 cup all-purpose flour
- 1/4 cup sugar

For the Crumble Topping:

- 1/2 cup unsalted butter
- 3/4 cup almond flour
- 1/2 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 1/2 tsp kosher salt

Instructions

Preheat oven to 350°F. Line a sheet pan with foil or parchment paper for easy cleanup and set aside.

Combine berries in a large bowl. Add the lemon juice, flour and sugar over the berries and stir gently until flour is incorporated. Transfer berries to a 2-quart baking dish.

Place butter in a medium-size, microwave-safe bowl. Cover with a paper towel and microwave on high power for 1 minute.

Combine all topping ingredients in a large bowl. Stir with a fork until crumbles form. Take handfuls of the topping and sprinkle over the top of the berries. Place pan on the prepared sheet pan.

Bake for 45-55 minutes or until topping is light golden brown and berries are bubbly. Check after 40 minutes and cover with foil if the topping is getting too brown but the berries still are not bubbly.

Serve warm in bowls with a scoop of vanilla ice cream.