

Sponsored by:



Berry Crumble

Recipe courtesy Angie Kettermann

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	hr min	Easy	6 servings
Cook Time:	35 min		

Ingredients

- 1/2 cup all-purpose flour
- 1/2 cup light brown sugar
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1 pinch salt
- 1/2 cup oats
- 6 tablespoons cold butter, cut into small pieces
- 4 cups mixed berries
- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- Equipment: 6 (6-ounce) ramekins

Directions

Preheat oven to 350 degrees F.

In a large bowl combine flour, brown sugar, 1/4 cup sugar, cinnamon, salt and oats. Using a pastry blender, a fork or your hands cut in butter. Keep cold until ready to use.

In a large bowl combine berries, 1/2 cup sugar, and cornstarch; toss to coat. Evenly divide the fruit mixture between the 6 ramekins. Top with crumble topping. Bake until top is golden and fruit is bubbly, about 35 minutes. Serve warm.

