

# Leta's Fruit Crunch •

## Ingredients

Frozen mixed berries .....	4 cups	Salt .....	1 tsp.
Brown sugar .....	1/4 cup	Cinnamon .....	1 tsp.
All-purpose flour (120g).....	1 cup	Eggs .....	2 large
Sugar .....	1 cup	Butter .....	4 Tbsp.

## Directions

Preheat oven to  $375^{\circ}\text{F}$ — Lightly beat **eggs**; set aside in *Small Bowl #1*— Melt **butter**; set aside in *Small Bowl #2*— Grease 8 inch×8 inch glass baking dish

1. Mix **frozen berries** with  $\frac{1}{4}$  cup **brown sugar** and spread in a baking dish.
2. In *Medium Bowl #1*, combine 1 cup **flour**, 1 cup **sugar**, 1 tsp. **salt**, and 1 tsp. **cinnamon**.
3. Using a whisk, gradually add beaten **egg** (*Small Bowl #1*) to the flour mixture, a small amount at a time with a spoon.  
***IMPORTANT:** Use a chopping motion with the whisk (not stirring) to incorporate each addition of egg until the mixture reaches a clumpy wet sand consistency. Be patient and methodical, and do not use all of the egg.*
4. Sprinkle the crumble mixture evenly over the **fruit**.
5. Pour melted **butter** (*Small Bowl #2*) over the top.
6. Bake for 60-75 minutes until golden brown and bubbly.

## Equipment Required

- 8 inch×8 inch glass baking dish
- Large mixing bowl
- Small bowl for beaten egg
- Whisk
- Measuring cups and spoons
- Small saucepan or microwave-safe bowl for melting butter
- Rubber spatula

## Mise en Place

- Keep **fruit** frozen until ready to use
- Beat **eggs** before starting
- Measure all ingredients before beginning
- Have whisk ready for proper mixing technique

## Ingredient Tips

- Use frozen mixed berries straight from freezer
- If **fruit** has excess ice crystals, do not thaw, simply break up any large clumps
- Large **eggs** should be at room temperature for better incorporation
- Standard salted or unsalted butter works well

## Preparation Tips

- The chopping motion with the whisk is crucial - do not stir
- Add **egg** very gradually, small amounts at a time
- The mixture should resemble wet sand before topping the fruit
- Spread topping evenly but do not pack it down
- Pour **butter** evenly over the entire surface

## Make Ahead & Storage

- Best served warm from the oven
- Can be assembled and refrigerated for up to *24 hours* before baking
- Leftovers keep well covered at room temperature for *2 days* or refrigerated for *7 days*
- Reheat individual portions in microwave for *30 seconds*

## Serving Suggestions

- Serve warm with vanilla ice cream
- Allow to cool for *10 minutes* before serving