

Leta's Fruit Crunch •

Ingredients

Frozen mixed berries	4 cups	Salt	1 tsp.
Brown sugar	¼ cup	Cinnamon	1 tsp.
All-purpose flour (130g).....	1 cup	Eggs	2 large
Sugar	1 cup	Butter	4 Tbsp.

Directions

Preheat oven to 375°F — Lightly beat eggs — Melt butter — Grease 8x8 inch glass baking dish

1. Mix frozen berries with brown sugar and spread in a baking dish.
2. In a bowl, combine flour, sugar, salt, and cinnamon.
3. Using a whisk, gradually add beaten egg 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 over the top.
6. Bake for 60-75 minutes until golden brown and bubbly.

Equipment Required

- 8x8 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