

# 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  $375^{\circ}F$  — 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