



Berry Crumble

The perfect addition to your autumn table with a mix of ripe, juicy berries and a spicy cinnamon topping.

SERVINGS 6-8



INGREDIENTS

2 pints chopped strawberries
1/2 cup granulated sugar
1 tablespoon cornstarch
1/2 cup all-purpose flour

1/2 cup oats
1/2 cup brown sugar
1/3 cup melted butter

DIRECTIONS

1. Preheat oven to 375°F.
2. In a bowl, mix together chopped strawberries with 1/2 cup white sugar and 1 Tbsp cornstarch. Stir until sugar is dissolved and strawberries look glossy. Transfer to a baking dish or 6-8 small oven-safe ramekins.
3. In another bowl combine 1/2 cup all-purpose flour, 1/2 cup oats, 1/2 cup brown sugar and 1/3 cup melted butter. Stir until the mixture is crumbly and fluffy.
4. Sprinkle all over the strawberries and bake 30-35 min or until strawberries become bubbly.