

Triple Berry Crisp

Serves Eight



Ingredients

For the filling:

- 1 ½ cups fresh blackberries
- 1 ½ cups fresh blueberries
- 1 ½ cups fresh raspberries
- 3 tablespoons sugar

For the crust and topping:

- 1 cup all-purpose flour
- 1 ½ cups rolled oats
- 1 ¼ cups packed brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon Kosher salt
- ¾ cup (1 ½ sticks) unsalted butter, diced

Steps

1. Preheat oven to 350°F.
 2. In a medium-sized bowl gently toss all the berries and 3 tablespoons sugar. Set aside.
 3. In a large bowl, mix together the flour, oats, sugar, cinnamon, nutmeg and salt. Cut in the butter until crumbly.
 4. Press half of the dough mixture in the bottom and up the sides of a 9" x 13" pan. Cover with berries and sprinkle the rest of the dough mixture on top.
 5. Bake in preheated oven for 30 - 40 minutes or until fruit is bubbling and top is golden brown. Let cool a bit before serving.
- *Vanilla ice cream or freshly whipped cream would be sublime with this.