

Berry Crisp

Ingredients

For the topping:

- 1/3 cup unbleached all-purpose flour
- 1/4 cup thick-cut oats
- 1/2 cup coarsely chopped almonds
- 1/8 teaspoon ground cinnamon
- 1/3 cup packed light brown sugar
- 1/4 cup (1/2 stick) chilled unsalted butter, cut into 1/4-inch pieces

For the fruit:

- 1/2 cup sugar
- 2 tablespoons light brown sugar
- 2 tablespoons unbleached all-purpose flour
- 1/4 teaspoon lemon zest
- 7 cups of mixed berries (Leslie uses strawberries, raspberries and blueberries)



Preparation

Makes one 9-inch baking dish

1. Position a rack in the center of the oven and preheat to 375° F. Lightly grease a 9-inch glass baking dish with canola oil.
 2. To make the topping, whisk together the flour, oats, almonds, cinnamon, and brown sugar in a medium bowl. Scatter the butter pieces on top, and using a pastry cutter or two forks, cut the butter into the flour mixture until it is coarse and crumbly. Set aside.
 3. To prepare the fruit, toss the sugars, flour, and lemon zest in a large bowl. Add the berries and toss well. Let sit for 10 minutes to macerate (soften and absorb the flavors).
 4. Using a slotted spoon, transfer the berry mixture to the prepared baking dish. Discard the remaining juice. Dot the topping evenly over the berry mixture.
 5. Bake for 45 to 60 minutes. The topping will be golden brown and the juices will be bubbling around the edges. To set the crisp, cool for 30 minutes.
- Serve with vanilla ice cream and a dusting of powdered sugar!