



BERRY CRUMBLE

YIELDS: ONE 8X8 INCH PAN

This berry crumble is a light dessert, or breakfast that can be enjoyed all year around. Simply use any berries you have available to you. We love to use what is in season, or what we have stored in our freezer. For this one we went with a traditional mixed berry of blueberries, blackberries and strawberries.



Ingredients

CRUMBLE

- 1 cup Anita's Organic Rolled Oats
- $\frac{3}{4}$ cup Anita's Organic White Whole Wheat Flour
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup cold salted butter(or non-dairy alt.), cubed

FILLING

- 3 cups frozen berries of choice
- 1 tablespoon cornstarch
- 2 tablespoons brown sugar
- 2 teaspoons vanilla
- Zest and juice of 1 lemon

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl mix together the flour, oats, sugar, baking powder and cinnamon. Cut the butter or non-dairy alternative into small cubes. Begin to break up with your fingers or with a pastry cutter, working the butter into the flour until it begins to resemble the texture of wet sand. Set aside.
3. In a medium bowl mix together the berries, sugar, zest, juice and cornstarch.
4. Pour the berry filling into an 8x8 baking dish.
5. Sprinkle the crumble topping evenly over the berries and bake for 30-40 minutes until the crumble is light brown and the berries begin to bubble.
6. Perfect served warm as a dessert with ice cream or equally as delicious cold with yogurt or as is for breakfast.

DID YOU MAKE THIS RECIPE? Tag [@anitasorganic](#) on Instagram and hashtag it with [#makeitwithanitas](#)

Find more recipes at anitasorganic.com/recipes