



Berry Crumble

Recipe courtesy of Jamie Deen

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Total Time: 1 hr 15 min
Yield: 6 servings
Prep: 15 min
Inactive: 30 min
Level: Easy

Ingredients

Nonstick cooking spray (<http://www.foodterms.com/encyclopedia/cooking-spray/index.html>)

Filling:

2 pounds fresh mixed berries (such as blueberries, raspberries, blackberries (<http://www.foodterms.com/encyclopedia/blackberry/index.html>) and strawberries. Hull and slice into quarters if using strawberries (<http://www.foodterms.com/encyclopedia/strawberry/index.html>).)

1/3 cup granulated sugar (<http://www.foodterms.com/encyclopedia/sugar/index.html>)

1/4 cup all-purpose flour

1 tablespoon lemon juice

1 teaspoon pure vanilla extract (<http://www.foodterms.com/encyclopedia/extracts/index.html>)

Topping:

1 cup old fashioned oats

1/2 cup firmly packed light brown sugar

1/2 cup chopped shelled roasted and salted pistachios

1/4 cup all-purpose flour (<http://www.foodterms.com/encyclopedia/flour/index.html>)

6 tablespoons butter, at room temperature

Good vanilla ice cream or whipped cream

Directions

Preheat the oven to 350 degrees F. Spray a 1 1/2-quart square baking dish (8- by 8-inch) with nonstick spray.

For the filling: Combine the berries, granulated sugar, flour, lemon juice and vanilla into a bowl and mix well. Add to the prepared baking dish.

For the topping: Add the oats, brown sugar, pistachios, flour and butter in a medium bowl and mix all together with your hands. Sprinkle the mixture evenly all over the berries and pop in the oven and bake until the berries are soft, the filling is bubbling and the crisp topping is lightly golden, about 30 minutes. Let cool for 30 minutes so the filling can thicken up. Serve with a big ol' scoop of vanilla ice cream or whipped cream (<http://www.foodterms.com/encyclopedia/cream/index.html>) on top.