

TWO-BERRY CRISP



Topping:

- 1 cup quick-cooking oatmeal
- 1/2 cup flour
- 1/2 cup brown sugar firmly packed
- 1/2 cup butter, cut into pieces

Filling:

- 2 cups fresh (or frozen) blueberries
- 2 cups fresh (or frozen) blackberries
- 3 tablespoons sugar
- 1 tablespoon flour

Heat oven to 400° F. Spray 8-inch square glass baking dish. In a large bowl combine all the topping ingredients except butter; mix well. Cut in butter with pastry blender (or two knives) until crumbly.

In a large bowl, combine all filling ingredients; mix well. Pour into the sprayed baking dish. Sprinkle topping over the filling.

Bake at 400° F for 30 to 40 minutes or until mixture is bubbly and topping is golden brown. Serve warm with a scoop of vanilla ice cream. Enjoy!

Substitution Options: Use two cups of any fresh or frozen berries in place of one of the above fruits.

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