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Mixed Berry Crisp

Bon Appétit | August 1999

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(photo by: Laura Johansen)

1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
7 tablespoons chilled unsalted butter, diced

preparation

Preheat oven to 375°F. Combine berries, 1/4 cup sugar, 1/4 cup flour and lemon juice in large bowl; toss to blend well. Transfer berry mixture to 9-inch-diameter glass pie dish. Combine remaining 3/4 cup flour, oats, brown sugar, spices and salt in medium bowl. Add butter; rub in with fingertips until topping holds together in small moist clumps. Sprinkle over berry mixture.

Bake crisp until berry mixture bubbles thickly and topping is golden brown, about 1 hour. Let stand 15 minutes. Serve warm or at room temperature.

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The frozen berries aren't thawed before you use them, so this dessert is super fast.

Yield: Makes 6 servings

ingredients

2 12-ounce packages frozen mixed berries (such as blueberries, blackberries, strawberries and raspberries; about 6 cups), unthawed
1/4 cup sugar
1 cup all purpose flour
1 tablespoon fresh lemon juice
3/4 cup old-fashioned oats
2/3 cup (packed) golden brown sugar