

Summer Berry Crisp

2 cups blueberries
2 cups blackberries
2 cups raspberries
¼ cup sugar
¼ cup flour
¼ tsp cinnamon

Crisp topping:

1 cup rolled oats
½ cup flour
½ cup firmly packed brown sugar
½ cup sugar
Pinch of salt
½ cup cold unsalted butter, cut into small pieces
Whipped cream or vanilla ice cream, for serving

Preheat oven to 350 degrees. Butter a 9-inch pie plate. Gently combine the berries with the sugar, flour, and cinnamon; place in the prepared pie plate. Prepare the topping: combine the oats flour, both sugars, and salt in a bowl. Use a pastry blender to work in the butter until topping resembles coarse meal. Sprinkle evenly over the berries. Place the pie plate on a baking sheet. Bake in the center of the oven until the fruit is bubbling and the topping is golden brown, about 1 hour. Remove the crisp to a rack to cool slightly. Serve in dessert bowls with whipped cream or ice cream.