



Any berry is good in this old-fashioned dessert, but we especially like to use loganberries or blackberries.

Serve with ice cream or whipped cream.



503-645-1592

www.westuniongardens.com

Berry Crisp

2 tablespoons cornstarch
2 tablespoons lemon juice
1 tablespoon granulated sugar
¼ cup water
4 cups berries, rinsed and drained
1 cup unsifted all-purpose flour
2 cups old-fashioned rolled oats
1 cup light brown sugar
½ cup finely chopped walnuts or almonds
1 teaspoon cinnamon
1/3 cup butter, melted

Preheat oven to 375°F.

In a medium saucepan, stir together cornstarch, lemon juice, granulated sugar, and water until cornstarch is well distributed. Stir in berries. Cook, stirring constantly, over medium-high heat until berry mixture is thickened. Set aside.

Mix together flour, oats, brown sugar, nuts, cinnamon, and butter. Layer half of this mixture on the bottom of a well-greased 1 ½ -quart shallow baking dish. Bake for 10 minutes.

Remove baking dish from oven. Top oat mixture with berry mixture and then with remaining oat mixture.

Bake until oat layer is golden brown and berry filling is bubbly – about 20 to 25 minutes more. Serve warm.