

Strawberry Blueberry Crisp

Ingredients

- 16 ounces strawberries – fresh, wilted or frozen*
- 4.4 ounces blueberries – fresh or wilted (I often put in more blueberries!)
- 1/4 cup + 1/3 cup white sugar
- 3 Tablespoons cornstarch
- 1 cup all-purpose flour
- 1/2 cup old fashioned roll oats (can use 1 minute oats but not instant)
- 1/3 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup butter, melted (1 stick)

Instructions

- Preheat oven to 350°.
- Spray 9" x 9" inch square pan or 9" round pie pan with cooking spray
- Hull strawberries and cut in half or quarter
- In a small bowl, toss strawberries, blueberries, 1/4 cup sugar and cornstarch together.
- Place berries into prepared pan.
- In a separate bowl, mix flour, oats, 1/3 cup white sugar, brown sugar, cinnamon and salt.
- Add melted butter and mix well.
- Pour oatmeal mixture on top of berries.
- Bake for 35 minutes or until topping is golden and berries are bubbly.

*If using frozen berries, add 1 additional Tablespoon of cornstarch to mixture.
Recipe originally from numsttheword.com

