

WILD BERRY CRISP

Fruit Filling:

1 Bag (48 oz.) Frozen Berries (Strawberries, Blackberries, Blueberries and Raspberries)

½ Cup- Lemon Juice

¼ Cup- Corn Starch

1/8 Cup – Water

Agave Oat Topping:

2 Cups- Old Fashioned Oats

½ Cup- Golden Agave Nectar

1 Pinch – Ground Cinnamon

*In a separate mixing bowl combine oats with agave and cinnamon- Keep to the side

*Using a wider heavy-bottomed Sautee pan with medium depth on your range top, combine ½ of the frozen berries and lemon juice over med/high heat. *In a separate bowl combine corn starch and water creating a slurry. Be sure to fully incorporate the corn starch into the water with zero lumps. Berries continued...* Stirring frequently, once berry/lemon juice mixture comes to a steady simmer, stir in corn starch/water mixture...return to simmer/light bowl. If desired thickness is achieved, remove mixture from heat and stir in the other ½ of the berries. Pour into a 6x9 baking dish, top with oats and bake at 375 degrees until bubbly and brown.

*Serves 8-10