

Wild Berry Crisp

Serves 8-10 people

Ingredients for Fruit Filling:

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

¼ Cup- Corn Starch

1/8 Cup – Water

Ingredients for Topping:

1 cup gluten free oats

1 cup gluten free 1 to 1 baking flour

1/2 cup maple syrup



Directions:

In a separate mixing bowl combine all topping ingredients and keep to the side

Using a wider heavy-bottomed Sautee pan with medium depth on your range top, use ½ of the frozen berries 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 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 mixed topping ingredients and bake at 350 degrees for about 20 minutes or until bubbly and brown.