Berry Crisp

Ingredients:

2½ cups (375 ml) ½ cup (125 ml) ¾ cup (175 ml) 2 tablespoons (30 ml) ¼ cup (60 ml) ¼ cup (60 ml) frozen or fresh berries sugar oatmeal brown sugar or sugar flour margarine



Preparation:



- 1. Preheat the oven to 350°F.
- 2. If using fresh berries, clean them (remove leaves and wash them if necessary). Place berries in a baking dish.
- 3. Pour sugar over the berries and mix. Set aside.
- 4. In a bowl, combine oatmeal, brown sugar and flour.
- 5. Cut in margarine until crumbly.
- 6. Sprinkle the oatmeal and margarine mixture over berries.
- 7. Bake for 40 minutes or until the top is golden brown. Let cooldown and enjoy!















