Summer Berry Crisp  serves 8

INGREDIENTS

- 2 cups blueberries
- 2 cups blackberries
- 2 cups raspberries
- 1/4 cup sugar
- 1/4 cup all-purpose flour
- 1/4 teaspoon cinnamon

Crisp topping:
- 1 cup rolled oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- Pinch of salt
- 1/2 cup (1 stick) cold unsalted butter, cut into small pieces
- Whipped cream or vanilla ice cream, for serving

PREPARATION

Preheat the oven to 350°F. Butter a 9-inch Pyrex pie plate.
Gently combine the berries with the sugar, flour and cinnamon; place in the prepared pie plate.

Prepare the topping: Combine the oats, flour, both sugars and salt in a bowl. Use a pastry blender or 2 knives to work in the butter until topping resembles coarse meal. Sprinkle evenly over the berries.

Place the pie plate on a baking sheet. Bake in the center of the oven until the fruit is bubbling and the topping is golden brown, about 1 hour.

Remove the crisp to a rack to cool slightly. Serve in dessert bowls with whipped cream or ice cream.