

Very Berry Crisp

by Pam Buda

Ingredients

For the filling.....

- 1 cup sugar
- ¼ cup Minute Tapioca
- ¼ tsp nutmeg
- 2 cups fresh or frozen strawberries, halved
- 2 cups fresh or frozen blueberries
- 1 cup fresh or frozen raspberries or blackberries
- 1 Tbl almond extract

For the crisp topping.....

- ⅔ cup flour
- ½ cup chopped pecans
- ⅓ cup old-fashioned rolled oats
- ¼ tsp baking powder
- dash of salt
- 6 Tbl butter, softened
- 3 Tbl packed light-brown sugar
- ¼ cup sugar



Directions

For the filling: In a large bowl, stir together 1 cup sugar, tapioca, and nutmeg. Stir in fruit and almond extract. Let the mix stand about 15 minutes or until syrup forms, gently stirring occasionally. (If using frozen fruit, let mixture stand 45 minutes, or till fruit is partially thawed, but still icy.)

For the crisp topping: Whisk together the flour, pecans, oats, baking powder and salt in a medium bowl; set aside. Put butter, brown sugar and granulated sugar in a bowl. Cut with a pastry blender until mixed. Add flour and nut mixture and work until mixture is just combined.

Grease a large baking dish with butter. Pour fruit mixture into prepared dish and top with crisp mixture. Bake 350° for 45-60 minutes or until center is bubbly.

Serve warm with ice cream. Refrigerate leftovers.