

Berry Crisp (*Joy of Baking*)

Serves 4-6



Streusel Topping:

- 165 g all-purpose flour
- 55 g brown sugar
- 50 g white sugar
- ¼ tsp ground cinnamon (optional)
- ¼ tsp salt
- 113 g cold unsalted butter, cut into pieces
- 70 g shaved or flaked almonds

Berry Filling:

- 6 C (1.5 liters) fresh berries (blackberries, raspberries, blueberries, strawberries)
- 50-65 g white sugar
- 1 tsp grated lemon or orange zest
- 2 T cornstarch

Berry Crisp:

1. Preheat oven to **190°C**.
2. Butter, or spray with a non-stick cooking spray, a 23 cm deep dish pie plate or a 20 x 20 x 7.5 cm baking dish.

Topping:

1. Place the **flour**, **sugars**, **cinnamon**, and **salt** in a food processor and process until combined.
2. Add the **butter** and process until the mixture is crumbly (looks like coarse meal) and there are no large pieces of butter visible.
3. Stir in the **almonds**.

Filling:

1. Place **berries** in a large bowl and toss with the **sugar**, **lemon zest**, and **cornstarch**.
2. Transfer the fruit to your baking dish and sprinkle the streusel topping evenly over the fruit.
3. Bake for **approximately 30 - 35 minutes** or until the topping is crisp, golden brown and the fruit juices are just beginning to bubble.
4. Remove from oven and place on a wire rack to cool for **about 30 minutes** before serving.
5. Serve with softly **whipped cream**, single pouring cream, or **vanilla ice cream** or **yogurt**.
6. Cover and refrigerate leftovers. Reheat before serving.