

Strawberry Crisp



Servings:

4 servings

Prep Time:

10 minutes

Cook Time:

25 minutes

Ingredients

- 3 cups **Strawberries**, sliced
- 1 tbsp **Coconut Sugar**
- 1 tbsp **Fresh Lemon Juice**
- 2 tsp **Corn Starch**
- ½ tsp **Ground Cinnamon**
- ½ cup **Rolled Oats**
- ¼ cup **Whole Wheat Flour**
- ¼ cup **Light Brown Sugar**
- - **Pinch of Salt**
- 3 tbsp **Unsalted Butter**, softened

Method of Preparation

Step 1

Preheat oven to 350°F. Coat ramekins with pan release spray.

Toss strawberries, sugar, corn starch, cinnamon and lemon juice together in a bowl.

Step 2

Stir oats, flour, brown sugar, and salt in a separate bowl.

Step 3

Add softened butter to bowl and use fingers to cut into dry ingredients. Continue to mix until a chunky crumble is formed.

Step 4

Spoon strawberry mixture evenly into ramekins. Then top with crumble.

Step 5

Bake for 25-30 minutes.

Garnish with frozen yogurt or whipped cream!

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