

Berry Crisp

Ingredients

Crisp
1 cup rolled oats
½ cup flour
½ cup brown sugar
½ cup sugar
1 pinch salt
½ cup earth balance, softened
¼ teaspoon cinnamon
⅛ teaspoon allspice
Berry Filling
6 cups mixed berries, frozen
¼ cup sugar
¼ cup flour
½ teaspoon cornstarch
3 drops vanilla extract
½ teaspoon cinnamon
zest of one lemon
zest of half an orange



Method

1. Preheat oven to 350 degrees.
2. Combine all the ingredients for the crisp in a medium bowl and combine well with your hands. When mixed well, place the bowl in the refrigerator while preparing the fruit filling.
3. Place the frozen fruit in a medium bowl and microwave until thawed and somewhat warm. Add the remaining filling ingredients and mix well. Pour the fruit mixture into a 9 inch glass or ceramic pie pan and spread evenly. Remove the oat mixture from the refrigerator and sprinkle on top of the fruit covering evenly.
4. Bake for 30-35 minutes or until the filling bubbles around the edges. Change the setting on the oven to a high broil and broil for 3-4 minutes until the top is brown and crisp. Let rest for 5 minutes then serve warm alone or with ice cream.

Source: [The Ginger Veganista \(6 servings\)](#)