



SWEET GREENS VEGAN

Berry Crumble

Ingredients

CRUMBLE

- 3/4 cup all-purpose flour (can use wheat)
- 1/2 cup old fashioned rolled oats
- 3/4 cup packed light brown sugar
- 1/4 cup of granulated sugar
- 1/4 tsp cinnamon
- 1/4 tsp salt
- 1/2 cup vegan butter cold, diced into small pieces

FILLING

- A mix of strawberries, blueberries, peaches (use as much fruit as you'd like. I used about 3 cups of the mixed fruit)
- 1/3 cup of water
- 1 tbsp of brown sugar
- tablespoon of cornstarch



Directions

- Preheat oven to 375 degrees.

For the crumble

- In a mixing bowl whisk together flour, oats, brown sugar, granulated sugar, cinnamon and salt. Add butter and cut into mixture with a fork (or mix using your fingers), until mixture resembles coarse sand

For the filling

- if using fresh fruit, rinse and drain (I used frozen). If using frozen fruit, add fruit to pot with water and allow fruit to simmer for about 6 minutes
- Whisk together sugar and cornstarch in a small bowl and pour cornstarch mixture over fruit and mix together until sugar and cornstarch has dissolved
- After the fruit has softened, spoon fruit into the dish you're using to bake your dessert. Be sure to keep the fruit "juice" and pour evenly over fruit
- Sprinkle crumble evenly over fruit
- Bake in preheated oven until filling is bubbling and topping is golden brown and crisp for about 30 - 35 minutes
- Serve warm with plant based ice cream