BERRY AMAZING STRAWBERRY CRISP



Ingredients

l pound fresh strawberries

3 Tbsp granulated sugar

3 Tbsp butter

1/4 cup rolled oats

1/4 cup flour

1/4 Cup + 2 Tbsp Brown Sugar



Cooking Instructions

- Preheat oven to 375 degrees
- Wash, de-stem and slice fresh strawberries using a safety knife
- In a bowl **mix** sliced strawberries and granulated sugar. Set aside.
- In a ziplock bag, **combine** oats, brown sugar, flour and butter pieces. Seal the bag, use your fingertips to rub the butter into the other ingredients and **shake** until everything is combined and crumbly.
- Add sliced strawberries into a 7" or 9" round baking pan
- Open the bag and **crumble** oat mixture evenly over the strawberries.
- Bake for 35 minutes until bubbly and topping is golden brown.
- Enjoy the best tasting strawberry crumble with a scoop of vanilla ice-cream!