

# Recipes

## Triple Berry Crisp

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- 1 Cup Fresh or Frozen Blackberries
- 1 Cup Fresh or Frozen Raspberries
- 1 Cup Fresh or Frozen Blueberries
- 1 Cup Brown Sugar Divided
- 1 Cup Flour
- 1/2 Tsp. Salt
- 1/2 Cup Quick Oats
- 2 Tsp. WVGs Pure Mexican Vanilla
- 2/3 Cup WVGs Pecan Oil
- 1/4 Cup Granulated Sugar

Preheat oven to 375 degrees F. Coat an 8" x 8" pan with cooking spray. In a mixing bowl, combine all cups of three berries and  $\frac{1}{2}$  cup of the brown sugar. Let stand for 10 minutes.

In a separate mixing bowl add flour, salt, oats and the remaining brown sugar, buttermilk, vanilla and pecan oil. Mix well by hand to make a thick batter. Pour batter into a prepared pan and spread out. Spoon fruit mixture over batter and sprinkle  $\frac{1}{4}$  cup sugar on top. Bake 45 to 50 minutes or until crust is light brown and puffy. Serve with frozen yogurt or vanilla ice cream.

