

Dessert

Triple Berry Fruit Crisp

Argo Corn Starch

Servings: 8

Preparation Time: 15 minutes

Bake Time: 7 hours 34 minutes

1 bag (16 oz) frozen mixed berry blend (OR 1 1/2 cups each of blueberries, raspberries and strawberries)

1/4 cup sugar

1 tablespoon corn starch

1/2 cup water

1 tablespoon lemon juice

1/2 teaspoon almond extract

1/2 cup butter or margarine, softened

1 cup brown sugar

1 cup quick oats (not instant)

1/3 cup flour

1/2 teaspoon ground Saigon cinnamon

Preheat oven to 350 degrees.

Mix berries, sugar and corn starch in a large bowl. Add water, lemon juice and almond extract. Pour mixture into a greased 8x8-inch baking dish.

Combine butter, brown sugar, quick oats, flour and cinnamon in a bowl with a pastry blender until butter is in small pieces. Sprinkle over top of berries.

Bake in oven for 45 minutes until fruit is bubbly and topping is browned. Serve warm or at room temperature. Delicious with a scoop of vanilla ice cream.

Per Serving (excluding unknown items): 212 Calories; 12g Fat (47.9% calories from fat); 1g Protein; 28g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 125mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.