



Mixed Berry Crumble



Course: **desserts**

PointsPlus™ Value: **6**

Servings: **8**

Preparation Time: **7 min**

Cooking Time: **40 min**

Level of Difficulty: **Easy**

This five-ingredient dessert highlights the sweetness of fresh summer fruit. Use any combination of berries you have on hand.*

Ingredients

2 cup(s) fresh blueberries
2 cup(s) raspberries
3/4 cup(s) all-purpose flour
2/3 cup(s) unpacked light brown sugar
1/4 pound(s) regular butter, melted (1 stick)

Instructions

Preheat oven to 350°F.

Place berries in a medium bowl. In another medium bowl, combine flour and sugar. Remove 3 tablespoons of flour mixture and gently toss with berries. Place berries in an 8-inch square pan.

To make topping, add melted butter to remaining flour mixture; combine well. Crumble little bits of topping all over top of berries. Bake until berries just start to bubble, about 35 to 40 minutes. Cut into 8 pieces; serve warm or at room temperature. Yields 1 piece per serving.

Notes

*You can use any combination of fresh berries in season: blueberries, raspberries, blackberries, strawberries, etc. (Could affect **PointsPlus** values.)