



### **Ingredients:**

1 cup raw pecans, walnuts or pistachios  
1 ½ cups GF thick, whole rolled oats  
1/3 cup coconut sugar (sub: brown sugar)  
1 teaspoon cinnamon  
Scant ¼ tsp sea salt  
2 tablespoon vegan butter (sub: coconut oil)  
1 scant tablespoon water  
3 ½ cups mixed blackberries, raspberries, blueberries or strawberries, frozen is fine

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# Best Berry Crumble

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My most requested favorite dessert recipe! Full of luscious, antioxidant-loaded berries and a not-too-sweet topping. Super-fast, gluten-free and easy to make. It gets devoured so quickly in my house, it's why I already increased the crumble to a double recipe. Store the other half of the unused crumble base pre-made in the freezer for your next impromptu dessert prep that you can get into the oven in 2 minutes.

### **How to make:**

Preheat oven to 350° In a 7x9-inch baking dish, pour in your fruit (allow to slightly thaw, if frozen), no need to grease dish beforehand.

In a food processor, first pulse the whole nuts until a very coarse nut meal texture is achieved. Next add the oats, sugar, cinnamon, salt and pulse until just combined. Add vegan butter and pulse again – the crumble should start to form little clumps when pressed between your fingers. Drizzle in water and pulse again until even more clumps develop, but remains crumbly.

This should make about 3 cups crumble base. Put about half aside for now ; freeze and save for your next crumble, or use to top chia bowls, oatmeal, etc. Sprinkle remaining crumble base over fruit layer in the baking dish – you do not need to press down, or form a solid layer; it's ok for the fruit to be peeking through in places.

Bake for about 20 – 25 minutes, until fruit starts to bubble through and crumble top is lightly browned. Serve warm or room temperature. Top with a dollop of plain or vanilla vegan yogurt. Yum!

*Adapted from Jeanine Donofrio, from Love and Lemons*