



# BERRY HARVEST & NUT BUTTER CRUMBLE

SERVES:

2

PREP TIME:

10M

COOK TIME:

30M

VEGETARIAN

## INGREDIENTS:

### Filling:

¼ Cup Crofter's Organic Premium Berry Harvest Fruit Spread

1 Cup Fresh Strawberries

1 Cup Fresh Blueberries

1 Cup Fresh Blackberries

1 Cup Fresh Raspberries

2 Tbsp Coconut Sugar

2 Tbsp Cornstarch

### Crumble:

2 Cups Old Fashioned Oats

½ Cup All-Purpose Flour

½ Cup Coconut Sugar

2 Tbsp Nut Butter

½ Tsp Vanilla Extract

¼ Cup Melted Butter

### Toppings:

Ice Cream (Optional)

Greek Yogurt (Optional)

## DIRECTIONS:

1. Preheat the oven to 400°F. Next, make the filling. Grab a large mixing bowl and combine the Crofter's Organic Premium Berry Harvest Fruit Spread, the fresh berries, coconut sugar, and cornstarch. Mix gently together with a spatula. Set aside.
2. Next, make the crumble. In another large mixing bowl, combine the old-fashioned oats, flour, coconut sugar, nut butter, vanilla extract, and melted butter. Stir until well combined using a wooden spoon or spatula.
3. Next, scoop out the berry mixture into individual portion size baking dishes and fill them up until it almost reached the top. Now sprinkle the crumble on top and gently push the crumble into the berry mixture so it sticks.
4. Place in the prepared oven and allow to bake for 30 minutes (or until golden brown). Remove from oven and allow to cool on a wire rack for 10-15 minutes. Once slightly cooled, serve with a scoop of ice cream or Greek yogurt, enjoy!