



# Berry Crisp

## (Gluten Free)

LANA AND ZOE RYAN

### ingredients

#### Berry Filling

- 8 cups mixed berries
- 2 tablespoons arrowroot powder
- 1/4 cup honey or maple syrup
- 1 tablespoon lemon juice

#### Crisp Topping

- 1 cup rolled oats
- 1 cup almond flour/coconut flour
- 1/3 cup coconut sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup butter, melted

### directions

Mix all the Berry filling ingredients together and then layer on your baking dish

Next mix all the dry ingredients of your topping together in a bowl.

Mix the melted butter and vanilla extract together in a separate bowl and pour over the dry ingredients.

Mix well

Layer the crisp topping over this

Bake at 180C for 40 mins

Best served warm with ice cream!