Peak of the Season Crisp with Brown Sugar Oats
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Tom Douglas (from The Dahlia Bakery Cookbook) | Yields one 23 cm pie pan, serves 5 or 6 | Chef’s Note: 🔮 Summer Berries

**Ingredients**

- 160 mL rolled oats
- 160 mL packed brown sugar
- 160 mL all-purpose flour
- 2 mL cinnamon
- 90 mL cold unsalted butter, cut into dice
- 480 mL raspberries
- 480 mL blueberries
- 120 mL sugar (if your berries are very sweet, you may want to use less sugar)
- 30 mL all-purpose flour
- Ice cream or sweetened whipped cream, if desired

**Directions**

1. Preheat the oven to 180° C. To make the crisp topping, combine the oats, brown sugar, flour and cinnamon in a bowl. Add the diced butter to the dry ingredients and blend with a pastry blender or the tips of your fingers until crumbly. Set aside.

2. In another bowl, toss the berries with the sugar and flour, using a rubber spatula. Pour the berries into a 23 cm pie pan. Cover the berries with the crisp topping. Set the filled pie pan on a baking sheet to catch any juices; then place in the oven and bake for 40–45 minutes, until the topping is golden brown and the juices are bubbling.

3. To serve, spoon generous portions of the crisp into wide shallow bowls and top with scoops of ice cream or whipped cream, if desired.