Peak of the Season Crisp with Brown Sugar Oats

Tom Douglas (from The Dahlia Bakery Cookbook) | Yields one 9-inch pie pan, serves 5 or 6 | Chef’s Note: ☻ Summer Berries

Ingredients

- 2/3 cup rolled oats
- 2/3 cup packed brown sugar
- 2/3 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 6 tablespoons cold unsalted butter, cut into dice
- 2 cups raspberries
- 2 cups blueberries
- 1/2 cup sugar (if your berries are very sweet, you may want to use less sugar)
- 2 tablespoons all-purpose flour
- Ice cream or sweetened whipped cream, if desired

Directions

1. Preheat the oven to 350° F. 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 9-inch 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.