

# Summer Berry Crisp

4 pints fresh berries  
1/2 cup + 2 TBL flour  
3/4 cube butter semi soft cut into pieces  
1/4 cup brown sugar  
1/2 teaspoon cinnamon  
1 cup oats  
9" x 9" baking pan

Preheat oven to 350. Wash berries and put in a bowl coat with 2 TBL of flour.  
Put cubbed butter, flour, brown sugar and cinnamon in bowl  
Using a fork or a pastry cutter mix (cut) until it forms crumbles.  
Add oats, mix again.  
Add berries to baking pan and sprinkle the oat mixture over the top  
Bake 40 minutes or until berry are bubbling.  
Serve warm with ice cream.