

BERRY CRISP

Makes 12 crisp | 9 servings | \$1.58 per serving

Ingredients

Filling

3 cups frozen berries (strawberries, raspberries, blueberries, or your favorite fruit)

1 Tablespoon cornstarch or all-purpose flour

¼ cup sugar

Topping

¾ cup oats

¼ cup sugar

½ cup flour

3 Tablespoons margarine

Instructions

1. Preheat oven to 400°F, if using or the electric skillet to 350°F.
2. Coat an electric skillet or 8x8-inch baking pan with nonstick spray.
3. In a bowl, combine berries, 1 Tablespoon of cornstarch or flour, and ¼ cup sugar.
4. Pour fruit mixture into the baking pan or electric skillet.
5. Melt margarine, mix in other topping ingredients, and sprinkle over the fruit.
6. Cook at 350°F in electric skillet for 20-30 minutes or bake at 400°F for 25-30 minutes.
7. Serve warm with low-fat vanilla yogurt or ice cream.