



# TRIPLE BERRY CRISP IN A JAR

Program 231047

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## YOU WILL NEED:

### BERRY FILLING

- 4 cups fresh or frozen blueberries
- 3 cups fresh or frozen sliced strawberries
- 2 cups fresh or frozen raspberries
- 3 tablespoons cornstarch
- ¼ cup sugar

### CRISP FILLING & TOPPING

- 1 cup white whole-wheat flour
- ¾ cup brown sugar
- ¼ cup (cane) sugar
- ½ teaspoon salt
- 1 cup quick oats
- ½ teaspoon ground cinnamon
- 10 tablespoons cold vegan margarine

## DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. Mix berry filling together in a large pot and let sit for 10 minutes, or until a little liquid forms and the sugar dissolves. Cook berries over medium heat, stirring frequently until thickened and bubbly. Remove from heat and set aside.
3. Combine all the dry ingredients into a large mixing bowl and stir to combine. Add the cold vegan margarine and using a pastry blender or two forks, cut in the vegan margarine until it resembles crumbs.
4. Spray 6 – pint size jars or 12 – ½ pint size jars with a non-stick cooking spray.
5. Fill the jars a third full with the berry mixture. Add a layer of the crumb mixture. Then add more berries, and finish with more of the crumb mixture.
6. Place the jars on a cookie sheet and place in the oven for 20 minutes or until the berry mixture is bubbly and the crumb mixture is golden brown.
7. Allow to cool before serving. If you are not going to serve them the same day, put the metal lids on each jar while they are hot. You will hear them 'pop' as they form a seal. They will keep for several days this way in the refrigerator.

## YIELDS:

6 – pint size servings or 12 – ½ pint size servings

