

## *Blue Castle Berry Crumble*



*12-16 oz. fresh berries of your choice (about 3 cups)*

*1/2 to 3/4 cups oatmeal*

*2/3 cup brown sugar*

*1/2 cup all-purpose flour, (wheat or gluten-free)*

*1/4 tsp cinnamon*

*Pinch of salt*

*5-6 Tbs (1/3 cup) of butter, softened*

*Preheat oven to 375 degrees. Butter a small baking pan or add a spritz or two of cooking spray. (Either an 8x8 inch square or 9-inch round pan works great). Place berries into pan. In a separate bowl, mix all the remaining ingredients with a fork until well-blended and you get a nice, crumbly mixture. Put this crumb mixture over the top of your berries. Bake for at least 30 minutes, or until golden brown on top. Serve warm, topped with ice cream if desired.*