



# STRAWBERRY CRISP

## INGREDIENTS

*Makes 6 servings (in 6-oz. ramekins)*

### TOPPING:

- 1/3 cup flour
- 1/2 cup old-fashioned oats
- 1/4 cup packed brown sugar
- 3 1/2 Tbsp. butter, melted

### FILLING:

- 3 tsp. corn starch
- 1 Tbsp. lemon juice
- 4 1/2 cups strawberries, hulled and sliced
- 1/3 cup granulated sugar

## PREP TIME

15 minutes

## BAKE TIME

35 minutes

## INSTRUCTIONS

- 1** Preheat oven to 350°F. Lightly grease six 6-oz. ramekins; set aside.
- 2** *Make the topping:* In small bowl, mix the flour, oats, brown sugar, and melted butter with a fork until everything is well mixed; set aside.
- 3** *Make the filling:* In a medium-size bowl, dissolve the corn starch in the lemon juice, then add in the sliced strawberries and granulated sugar; toss all ingredients together.
- 4** Divide the filling evenly among the 6 prepared ramekins, then sprinkle the top of each with the oat topping.
- 5** Arrange the ramekins on a baking sheet, then place in the oven and bake 32–35 minutes, or until topping is golden and the filling is thickened and bubbly. Let cool about 10 minutes before serving.

*Optional: Top with whipped cream or a scoop of vanilla or strawberry ice cream.*

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