

Individual Berry Crisps

Ingredients

- 1 1/4 c berries (Can use a mix. I will use 1 c. blueberries to 1/4 c. partridge berries)
- 1 t granulated sugar
- 1 t cornstarch
- 1/4 c large flake oatmeal (not instant)
- 1/4 c flour - all purpose
- 1/4 c brown sugar
- 3 T cold butter, cubed
- 1/2 t cinnamon

Instructions

<p>Combine the berries, granulated sugar and cornstarch in a bowl. I've used frozen or fresh, doesn't matter. If frozen, do it early so that the berries have a chance to defrost some.</p>

<p>Combine flour, oatmeal, brown sugar and cinnamon. Cube the cold butter and then add to the dry ingredients. Work it with your fingers until it's all combined. It will stick together a little.</p>

<p>Divide the berries among the appropriate number of 250 ml (1 cup) ramekins. I spray with non-stick first.</p>

<p>Spoon the brown sugar combo over the berries. It will be heaping but that's okay.</p>

<p>Bake in a 350 degree oven for about 30 minutes.</p>

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Let it sit for about 5-10 minutes before serving.
This will also keep warm well.</p>