

ELDERBERRY MIXED BERRY CRUMBLE



Berry Filling:

- 1 1/2 cups frozen blueberries, partially thawed
- 3 cups mixed berries, partially thawed (raspberries, blackberries, blueberries)
- 2 tsp lemon juice
- 3 TBS sugar
- 3 TBS Elderberry Syrup
- 1 1/2 TBS cornstarch
- 1/4 tsp nutmeg

Combine the berries, lemon juice, syrup, and nutmeg. Set aside and let stand for 10 minutes to let the berries get juicy. Combine the sugar and cornstarch in a separate small bowl, add and stir into the berries. Pour the berry mixture into a baking dish or 9" pie plate sprayed with cooking spray. Bake in a 375-degree oven for 25 minutes. See crumble instructions on second card.

Recipe by Anne Marck

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Crumble Topping:

- 1 cup flour
- 1/2 cup quick cooking rolled oats
- 1/2 tsp cinnamon
- 1/2 cup sugar
- 1/2 cup butter

Meanwhile, combine the topping ingredients and mix thoroughly until large crumbs form. Remove from the oven and sprinkle the crumble topping evenly across the top of the berry mixture. Return to the oven and bake an additional 25 minutes. Remove and cool to warm before serving. Add a dollop of whipped topping if desired. Serves 8. Enjoy!

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Helpful Tips: This recipe can be made with any combination of berries, or a single berry variety such as blueberries or raspberries. Strawberries are not recommended for baking. This dessert can be served warm or cold with whipped cream or vanilla ice-cream.