

## Blackberry Crisp

*This recipe can also be made in individual serving sizes, which is ideal for COVID safety in the classroom. See page two for instructions for teachers working with students.*

Recipe from Tilth Alliance  
Makes 6-8 servings

### Ingredients

4 cups blackberries  
1/4 cup sugar  
1 tablespoon corn starch  
1 tablespoon lemon juice  
1/2 cup flour  
1 cup rolled oats  
1/4 cup brown sugar, packed  
1/4 teaspoon salt  
1/2 cup butter (one stick)

### Instructions

Preheat oven to 350°F.

In a medium bowl, mix the blackberries, sugar, and corn starch. Stir in lemon juice. Pour berry mixture into an 8x8 baking dish.

Combine the flour, oats, brown sugar, and salt in a separate medium bowl. Melt the butter in a pan on medium heat. Pour over the oat mixture and stir until evenly combined.

Distribute oat mixture evenly over blackberries and place in oven for 35-45 minutes, until bubbling and golden brown. Pull from the oven and let rest about 10 minutes before serving.

### Note:

- To make the recipe gluten free, use a gluten-free flour blend in place of the flour and ensure the oats are gluten free.
- To make the recipe dairy free, use coconut oil or vegan butter in place of butter.



Photo credit: Taste of Home website

## Personal Blackberry Crisp

*Our preparation instructions ensure that students are not sharing ingredients or utensils that could cause cross contamination.*

Makes 8 individual blackberry crisps

### Ingredients

Use the ingredients list from page one, except you will need 1 extra teaspoon of corn starch and 1 whole lemon

### Equipment

- Small mixing bowls and spoons for every student
- Measuring cups and spoons
- Individual ceramic ramekins or small foil pans (note: foil pans may be larger than individual ramekins and may require larger measurements of prepared ingredients, resulting in less than 8 individual blackberry crisps)

### Instructions for Teacher Preparation

1. Measure 1/2 cup of blackberries, 1 ½ teaspoons of sugar, and 1/2 teaspoon of corn starch into each student's mixing bowl.
2. Combine the flour, oats, brown sugar, and salt in a separate medium-size bowl. Melt the butter in a pan on medium heat. Pour butter over the oat mixture and stir until evenly combined.
3. Cut lemon into 8 wedges.
4. Preheat oven to 350°F.

### Instructions for Cooking with Students

1. Provide each student with their bowl of berries, sugar, and corn starch. Give them each one wedge of lemon to squeeze over the berry mixture. Have them mix the ingredients together with a spoon.
2. Provide each student with an individual ramekin or small foil pan. Have students transfer their blackberry mixture into their individual baking dish. Measure out 1/4 cup of the oat



Photo credit: Girl Gone Gourmet website

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mixture and pour it onto each students' baking dish. Have students spread the oat mixture evenly over their berries.

3. Teachers should place the individual baking dishes on a sheet pan and bake in the oven for 20-25 minutes, until bubbling and the oat crumb top is golden brown. Remove from oven and let rest at least 10 minutes before serving

**Note:**

- To make the recipe gluten free, use a gluten-free flour blend in place of the flour and ensure the oats are gluten free.
- To make the recipe dairy free, use coconut oil or vegan butter in place of butter.