

Huckleberry Crisp

On Top of the World | September 2005



- 1 QT. FRESH OR FROZEN HUCKLEBERRIES OR BLUEBERRIES (4 CUPS)**
- 1 CUP PACKED BROWN SUGAR**
- $\frac{2}{3}$ CUP ALL-PURPOSE FLOUR**
- $\frac{2}{3}$ CUP BUTTER**
- 2 CUPS ROLLED OATS (NOT INSTANT)**
- $\frac{2}{3}$ CUP COARSELY CHOPPED WALNUTS**

If using frozen berries, thaw at room temperature 30 minutes. Place berries in 2-quart rectangular baking dish; set aside. In a large bowl combine brown sugar and flour. Use a pastry blender to cut in butter until it resembles coarse crumbs. Mix in oats until all is clumped together. Sprinkle oat mixture atop berries; sprinkle with walnuts.

Bake crisp in a 350° oven for 35 to 40 minutes or until topping is golden and filling bubbles at the edges. Makes 6 to 8 servings.