



## HOW TO MAKE A BLACKBERRY CRISP

### Ingredients for Crisp:

- 2 Cups Fresh or Frozen Blackberries
- ¼ Cup Sugar
- 2 Teaspoon Corn Starch
- ¼ Teaspoon Salt
- 1 Teaspoon Ground Cinnamon
- 1 Cup Old-Fashioned Oats
- ½ Cup All-Purpose Flour
- ½ Cup Butter (room temperature)
- ½ Cup Brown Sugar (firmly packed)

### Ingredients for Sweet Cream Topping:

- ½ Cup Sour Cream
- 1 Teaspoon Pure Vanilla Extract
- 2 Tablespoons Sugar

### STEPS:

1. Wash your hands!
2. Preheat oven to 350°F. Position oven rack to the center of the oven. Lightly butter baking dish.
3. Using a strainer rinse blackberries and place into prepared baking dish.
4. In a bowl whisk together sugar, corn starch, salt, and cinnamon; add to blackberries and mix lightly in dish.
5. In mixing bowl, place oats, flour, butter, and brown sugar. Mix together using either a fork or clean, bare hands. (Clumps are okay!)
6. Place topping mixture over the top of the blackberries.
7. Bake for 45-50 minutes until bubbling and crisp is golden brown.
8. Carefully remove from oven and allow to cool for at least 20 minutes.
9. For Sweet Cream Topping: whisk together sour cream, vanilla extract, and sugar. Refrigerate until ready to serve.

### Notes:

- You can also make delicious crisps out of peaches, raspberries, and apples!
- The recipes of the early settlers of America were all mainly improvisations of recipes they brought with them from home! For cobblers and crisps, these are all variations of pies, and are based on seasonal fruits and berries.
- The early colonists were so fond of cobblers, crisps, and crumbles that they often served them as the main course!