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BERRY CRUMBLE

Type of Recipe: Desserts with Cooked Fruit

Difficulty: Easy

List of Ingredients:
3 C. raspberries, blackberries, blueberries, or any combination of berries
1/2 cup sugar
Juice of lemon
1/4 tsp. cinnamon
3/4 cup flour
1/3 cup butter
1/2 tsp. salt

Directions:
Wash the berries and put in a buttered, 9-inch square baking dish, or casserole of a similar size. Add 6 tablespoons sugar, lemon juice and cinnamon and stir to coat the berries.

Combine the flour, butter, remaining sugar and salt and mix with a fork or your fingertips until the mixture is crumbly. Sprinkle the mixture over the berries and bake at 350 degrees for 30 to 40 minutes.

Makes 4 servings.



Source:
From the RazzleDazzle Recipes website: find more at www.razzledazzlerecipes.com/berrylane/

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