



# Stove Top Berry Crisp

Prep time: 15 min

Cook time: 10 min

Serves: 6

## INGREDIENTS

- 2 tablespoons butter
- 2 cups fresh or frozen blueberries
- 3 cups fresh or frozen strawberries, sliced
- 2 teaspoons vanilla extract
- 1 tablespoon cornstarch
- 2 tablespoons sugar
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg (optional)
- 2 cups granola cereal

Optional toppings: raisins, chopped nuts

## DIRECTIONS



Start with clean hands!  
Wash your hands with soap and water.

1. Heat a skillet over medium heat. Melt butter in skillet and then add strawberries and blueberries. Sauté the berries for about 5 minutes, stirring occasionally.
2. Add the vanilla extract.
3. In a small bowl, combine cinnamon, sugar, nutmeg, and cornstarch. Add mixture to berries and stir, and continue cooking for another 5-10 minutes until the sauce has thickened, stirring often.
4. Turn off the heat and spoon berry mixture into bowls. Sprinkle with granola and any other desired toppings and enjoy.



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This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.

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