

Raspberry Crisp

Cindy Nimmo

- 4 cups fresh raspberries (I used frozen)
- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1-3/4 cups quick cooking oats
- 1 cup flour
- 1 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/2 cup cold butter

Crush 1 cup raspberries, add enough water to measure 1 cup. In a saucepan, combine sugar and cornstarch, stir in raspberry mixture until well blended. Bring to a boil, cook and stir for 2 minutes or until thickened. Remove from the heat and stir in the remaining raspberries. Cool.

In a large bowl, combine oats, flour, brown sugar and baking soda. Cut in butter until mixture resembles coarse crumbs. Press half of the crumbs into a greased 9-inch square-baking dish. Spread with cooled berry mixture. Sprinkle with remaining crumbs.

Bake at 350° for 25-30 minutes or until top is lightly browned. Serve warm.