

Berry Crisp

Yield: ~12 Servings

PREP TIME: 15 M COOK TIME: 40 M TOTAL TIME: 55 M

INGREDIENTS:

Berry Base

- 2 cups blueberries
- 2 cups strawberries
- 1 Tbsp lemon juice
- 1/4 cup + 2 Tbsp honey
- 1 Tbsp vanilla extract
- 1/4 cup coconut flour

Crisp Topping

- 3/4 cup almond flour
- 2 Tbsp coconut flour
- 1/4 tsp salt
- 1/2 Tbsp cinnamon
- 1/4 cup honey
- 2 1/2 Tbsp + 1 tsp coconut oil
- 1/4 cup pecans
- 1/4 cup coconut flakes
- 3 Tbsp almond butter
- 1 tsp vanilla extract

INSTRUCTIONS:

1. Preheat your oven to 350 degrees Fahrenheit.
2. In a small bowl, mix the lemon juice, honey, vanilla extract and coconut flour
3. In a large bowl, mix the blueberries and strawberries. Mix in the above mixture.
4. In a separate bowl, mix all of the crisp topping ingredients together.
5. Spread / crumble this mixture over the berries evenly.
6. Bake for 35-40 minutes (or until you notice the berries bubbling).
7. Let cool for 15 minutes and enjoy!