

Recipe Name **Strawberry Granola Crisp**

**Ingredients:**

2 lbs. strawberries (or a combination of berries), hulled and halved /quartered if large

2 Tbsp. fresh lemon juice

1 Tbsp. plus 1 1/2 tsp. organic cornstarch

3 Tbsp. raw, unfiltered honey (or a stevia/monk fruit substitute)

Kosher salt

1/4 cup extra-virgin olive oil

1 Tbsp. pure maple syrup

1 cup gluten free, old-fashioned oats (not instant or quick cooking)

1/3 cup sliced almonds

1/3 cup unsweetened shredded coconut

1/4 cup gluten free flour blend or AP flour if tolerated

Coconut whipping cream (optional)

**Directions:**

1. Place a rack in the lower third of oven; preheat oven to 350 degrees. Place berries, honey, lemon juice, corn starch and a pinch of salt in a large bowl and toss to combine.
2. Stir oil and maple syrup in a medium bowl to combine. Add oats, almonds, coconut, flour and 2 pinches of salt and work until mixture comes together in loose clumps.
3. Transfer berries to a 9-inch diameter pie dish or a 1 qt. baking dish. Scatter topping over berry mixture.
4. Place crisp on a foil-lined rimmed baking sheet (the berries will probably bubble over) and bake until topping is golden brown and filling is bubbling, about 35-45 min. Let cool at least half an hour before serving.



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5. If whipped cream is desired: Remove cream from top of coconut whipping cream, saving any coconut milk for another purpose. Place cream in bowl of mixer and whip on med-high speed for 1-2 minutes until light and fluffy. Serve crisp with a dollop of whipped cream. You can add a touch of stevia/monk fruit if you prefer it sweetened. I feel that there is plenty of sweetness in the crisp, but this balances it nicely without adding extra sweetness.