***NR#15 NMDOH BAKED MIXED BERRY VANILLA CRISP-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1/2cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 27 3/4c ups | 55 1/2cups | 111 1/8 cups | Frozen mixed berries |
| 1 1/3 cup | 2 3/4cups | 5 ½ cups | Wheat Flour |
| 1 1/3 cup | 2 ¾ cups | 5 ½ cups | White cornmeal, finely ground |
| 4 1/8 cup | 8 1/3 cups | 16 2/3cups | Rolled oats |
| 2 3/4cups | 5 ½ cups | 11 1/8 cups | Brown sugar |
| 2/3 tsp | 1 1/3 tsp | 2 ¾ tsp | Salt |
| 1 1/3 cup | 2 ¾ cup | 5 1/2cups | Sunflower oil |
| 2 ¾ TBSP | 5 ½ TBSP | 11 1/8 TBSP | Vanilla Extract |
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***Instructions:***

**1. In an oven-proof baking dish, (approximately 10 x12 inches), place frozen berries and spread them out evenly and set aside. Preheat the oven to 350 degrees F.**

**2. In a separate medium size mixing bowl, combine flour, cornmeal, oats, brown sugar, and salt and mix together with a slotted spoon. Add the sunflower oil and vanilla, and using a spoon or your hands, mix ingredients until you have a moist, sandy mixture that resembles a crumble topping. Sprinkle the crumble over the frozen berries spreading it out so that it covers the entire top of the berries in the baking dish.**

**3. Bake for 45 minutes. Rotate the pan in the oven and bake for another 45 minutes, or until the crisp top is golden brown and the berries have completely baked together and don’t move when gently touched. You will notice that the berries are bubbling around the edges of the dessert, and this will release the pectin from the fruit making the dessert set.**

**4. Remove from oven and let cool to room temperature so it can be cut. Once the crisp has cooled, cut into 8-9 portions.**

**May be served with 1oz Berry Sauce syrup. May be served with 1oz Homemade Whipped Cream.**

**NOTE: I buy local, organic fresh berries from the Santa Fe Farmer’s market when they are in season, or from a local grocery when they are on sale. Freeze them in bags or containers for use throughout the off-season months. It’s easy to do and ensures a delicious and flavorful dessert. By combining sweet berries with tart berries, you don’t need to use as much sugar and end up with a truly delicious dessert.**