



Blackberry Crisp Recipe

[Blackberry Crisp](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook time: 30 minutes

Blackberry Crisp Ingredients:

- 4 cups fresh blackberries
- 1/2 cup sugar
- 2 TBSP water
- 1 tsp corn starch
- 1 tsp lemon juice
- 1 cup Muesli (or granola)
- 2 tablespoons flour
- 1/2 cup brown sugar
- 1 tsp cinnamon
- 1 stick butter + 2 TBSP

Blackberry Crisp Mise en Place:

- [Measuring Cup](#)
- [Measuring Spoons](#)
- [Spatula](#)
- Butter Knives
- [3 qt Baking Dish](#)

Blackberry Crisp Directions:

- Place blackberries in a greased [3 qt Baking Dish](#).
- In a small bowl, combine the sugar, cornstarch, water and lemon juice until smooth, pour over blackberries.
- Combine the muesli, flour, brown sugar and cinnamon; cut in butter until crumbly.
- Sprinkle muesli mixture over blackberries.
- Dot with 2 tablespoons of cut up butter.

- Bake, uncovered, at 375° for 30 minutes or until filling is bubbly.
- Serve warm or cold, ala mode or with whipped cream.

Makes 6 servings Blackberry Crisp