



Breakfast Berry Crisp

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6

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25 min

Breakfast Berry Crisp is a delicious way to start your morning off with fresh fruit. This breakfast oatmeal crisp has a variety of flavors and textures. Made with fresh blackberries, raspberries, and strawberries for the fruity flavors and pecans and sunflower kernels for the texture, this recipe is unique and tasty to add with breakfast.

Ingredients

- 1 cup [Quaker® Oats-Old Fashioned](#)
- 1/4 cup pecans, chopped
- 1/4 cup roasted sunflower kernels
- 1/3 cup brown sugar
- 1/4 tsp cinnamon
- 1/4 tsp salt
- 6 tbsp white whole wheat flour
- 8 tbsp stick margarine
- 6 oz blackberries
- 6 oz raspberries
- 2 cups strawberries, halved
- 1 tbsp sugar

Cooking Instructions

1. Preheat oven to 350°F and spray 10 inch cast iron skillet with non-stick cooking spray.
2. In medium bowl, mix together oats, pecans, kernels, brown sugar, cinnamon, salt and flour.
3. Cut stick of margarine into oats mixture until crumbly and mixture just holds together when pressed between the fingers.
4. Put in the fridge to chill for 5 minutes.
5. Meanwhile, gently rinse berries in cold water, drain well.
6. Toss lightly with 1 tbsp sugar and pour into prepared dish.

7. Crumble oats mixture evenly over berries.
8. Bake, uncovered for 25 minutes or until top is golden brown and berries are bubbly.
9. Remove from oven and cool slightly before serving.