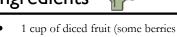


Fresh Berry Crisp



Chef Laurent

Ingredients



will not need dicing)

1/4 cup cold butter

1/4 cup brown sugar

1/4 cup oats

1/4 cup whole wheat flour

2 Tbsp orange juice

Yield: 2 cups

Serving Size: 1/2 cup

Total Cost: \$2.42

Price per serving: \$0.61



Directions 1



- Put the cup of fruit in the bottom of a small pie tin.
- Add a little orange juice and mix.
- Put the oats, brown sugar, whole wheat flour, and sliced butter in bowl and mix until incorporated..
- Put the mix on top of the fruit and bake for 25-30 minutes.
- Let cool down and enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Berry Crisp



Chef Laurent

Ingredients



- 1 cup of diced fruit (some berries will not need dicing)
- 1/4 cup cold butter
- 1/4 cup brown sugar
- 1/4 cup oats
- 1/4 cup whole wheat flour

- 2 Tbsp orange juice
 - Yield: 2 cups
 - Serving Size: 1/2 cup
 - Total Cost: \$2.42
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Fast Facts





Featured Food Groups





Cooking Tips

- Top with ice cream for an even sweeter taste!
- Mix different fruits for varying tastes.
- Like more crumble on top? Add more oats!

Nutrition Facts



Nutrition Fa	acts	
about 2 servings per container		
Serving size	1/2 cup	
Amount Per Serving	400	
Calories	180	
	% Daily Value*	
Total Fat 5g	6%	
Saturated Fat 1g	5%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 20mg	1%	
Total Carbohydrate 0g	0%	
Dietary Fiber 3g	11%	
Total Sugars 25g		
Includes 0g Added Sugars	0%	
Protein 3g	6%	
Vitamin D 0mcg	0%	
Calcium 26mg	2%	
Iron 1.08mg	6%	
Potassium 0mg	0%	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

Second Harvest is an equal opportunity provider.



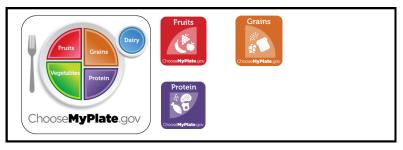
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