

Berry Crumble
Berry Crumble by Jeff Raymond

Ingredients:

2 tsp. cinnamon
3 cups oats
½ cup flour plus 2 tablespoons to be sprinkled over berries before oat mixture
1 cup pecans chopped
1 cup brown sugar
1 cup white sugar divided in half to be sprinkled over berries before oat mixture
1 cup butter – 2 sticks
7 cups mixed berries (blue berries, black berries, raspberries)

BGE set up: Indirect, standard height grid, plate setter legs up with temperature at 400 degrees or use regular oven.

Directions:

In a large bowl toss all dry ingredients except 2 tablespoons flour and ½ cup white sugar. Place berries in 1/2 steamer pan, sprinkle with remaining 1/2 cup white sugar and 2 tablespoons flour. Sprinkle oat mixture over berries and top with butter cut into small pieces. Bake 35 minutes.

Vanilla Sauce for topping

Ingredients:

2 ½ cups whole milk
1 cup light brown sugar
4 tablespoons butter, melted
2 egg
2 tablespoons all-purpose flour
2 pinches ground cinnamon
2 pinches salt
2 tablespoons vanilla extract

Directions:

Whisk together milk, brown sugar, butter, egg, flour, cinnamon, and salt in a heavy saucepan until smooth.

Cook over medium heat, whisking constantly, until sauce is thickened and coats the back of a spoon, 10 to 12 minutes. Stir in vanilla extract.

Pour sauce over baked berry dish or squirt on top individual servings with caulking gun.