

# Strawberry and Blueberry Crumble

Yield: 4 Servings

## Ingredients

### What we provide

- 2 cups fresh blueberries
- 2 cups halved fresh strawberries
- 1 Zest of 1 lemon
- 1 container for cooking
- 16 oz container streusel mix

### From your pantry:

- 2 sticks of butter (cold and cut into pieces)
- 1 Whipped Cream (optional)

### 1 Tools Needed:

- 1 Pastry blender
- Humor and a great attitude!

## Nutrition

1 Nutrition Information

1 Yield

1 Serving Size

1 Amount Per Serving

1 Calories

1 Total Fat

30 g

1 Saturated Fat

1 Trans Fat

1 Unsaturated Fat

26 g

1 Cholesterol

0 mg

1 Sodium

56 mg

1 Carbohydrates

52 g

1 Fiber

15 g

1 Sugar

33 g

1 Protein

### INGREDIENTS:

1 ENRICHED UNBLEACHED WHEAT FLOUR, SUGAR, PALM OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: MOLASSES, SALT, ARTIFICIAL FLAVOR., WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID  
1 CONTAINS: MILK INGREDIENTS.



## Method

**1.** Wash all fruit. Zest and juice 1 lemon. In a bowl combine fruit and zest juice of one lemon. Let marinate.

Heat oven to 375°F. Spray the provided pan with cooking spray.

**2.** Add the pieces of cold butter into the bowl with the streusel provided; use a pastry blender or fork to cut the butter into the mixture until it is the texture of coarse meal. You do not want it to become a cohesive dough.

**3.** Once it becomes a coarse meal, Sprinkle over berry mixture.

**4.** Spray too with organic buttered spray. Bake 40 minutes or until topping filling is bubbly and is golden. Serve warm with ice cream or whipped cream or both! Enjoy!