



Strawberry Crisp



6 pints fresh strawberries, washed and sliced
½ C butter (1 cube), softened
½ C packed brown sugar
2 TBS flour
1 – 2 C quick oats

Lightly butter a 9 or 10 inch pie dish, place sliced strawberries in pie dish.

Cream sugar, butter and flour in medium sized bowl.

Mix in oats ½ cup at a time until the desired crumbly consistency is reached (there should be just enough oats mixed in that the mixture barely starts to separate into bean-sized crumbles).

Pour crumble over strawberries.

Bake at 350°F for 10 – 20 minutes, or until strawberry juices start to bubble at the edges of the pan. If the crisp hasn't slightly browned at this point, you can broil the crisp for a minute or so until it reaches a golden brown color.

Remove from oven, eat as is or serve hot over vanilla ice cream. Refrigerate leftovers.

Enjoy!

