

Strawberry Crisp

Prep Time: 10 m **Cook Time:** 45 m **Servings:** 15

INGREDIENTS

6 cups halved fresh strawberries
3 tablespoons all-purpose white flour
1 tablespoon white sugar
1 teaspoon vanilla extract
1 tablespoon lemon juice

Topping

1 1/2 cups all-purpose flour
3/4 cup brown sugar
1/2 cup white sugar
1 cup butter or margarine
1 cup rolled oats
1/4 teaspoon salt

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Combine strawberries, 3 tablespoons white flour, sugar, vanilla extract and lemon juice in a large bowl and mix thoroughly. Pour into a 9x13-inch baking dish.
3. Combine topping ingredients, flour, white and brown sugar, butter or margarine, rolled oats, and salt in a bowl; mix by hand or with a pastry cutter until crumbly and well mixed. Spread over strawberry mixture.
4. Bake in the preheated oven until bubbly and light brown, about 45 minutes.

Recipe Inspired by: allrecipes.com