



# MIXED BERRY CRISP

## INGREDIENTS

### FILLING

2 cups fresh cranberries  
4 cups fresh blueberries  
2 tbsp maple syrup  
1 tsp ground cinnamon  
zest and juice from ½ orange

### CRUMBLE

1 cup rolled oats, divided in half  
½ cup cashews, chopped, divided in half  
1 tbsp chia seeds  
1 tsp ground cinnamon  
¼ cup tahini  
1 tbsp maple syrup

## DIRECTIONS

1. Preheat oven to 350°F, mix all the ingredients for the filling. Set aside.
2. In a food processor, pulse ½ of oats and cashews until a loose crumb texture.
3. Add to a bowl, and mix in rest of oats, cashews, chia seeds, and cinnamon.
4. Mix tahini and maple syrup and fold into your dry mixture.
5. Pour the filling mixture into a 8x8 baking dish or cast-iron skillet, covering with crumble.
6. Bake uncovered until golden brown and there are bubbly edges, around 45 minutes.
7. Remove from oven and let cool around 10-15 minutes before serving.

