

Peach Berry Crisp

Preheat the oven to 350 degrees.

Place into a medium bowl:

- 3 large peaches, peeled, sliced and each slice cut in half again
- 1 1/2 cups mixed blackberries, raspberries, and/or blueberries (more or less to your liking)

Sprinkle the fruit with and mix together:

- 1 tablespoon tapioca starch
- 1 tablespoon brown sugar
- 1 teaspoon lemon

Spoon the fruit mixture into the bottom of a deep-dish pie plate.

In a separate bowl stir together:

- 1 cup GF rolled oats
- 3/4 cup almond flour
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- a pinch each of nutmeg and salt

Add to the oat mixture and combine with a fork until crumbly:

- 3 tablespoons Earth Balance

Place the crumble mixture on top of the fruit. Pop in the oven for 30-35 minutes.

The crumble is done when the fruit can be pierced with a fork and the topping is nicely browned.

Serve warm for dessert or breakfast!

Note: The topping is very crispy...almost granola like. It's definitely got a bit of a chew to it because of the oats.