Strawberry Kiwi Crisp

Ingredients

- 2 cup quartered and chopped strawberries
- 5 Kiwis peeled and chopped
- 1 tbsp sugar
- 1/2 tbsp flour
- 1/4 tsp salt
- 2/3 cup oats
- 2/3 cup brown sugar
- 1/4 cup flour
- 1/2 tsp cinnamon
- 1/2 stick butter softened
- 1 tsp vanilla



Summary

Yield: 4
Prep Time: 45 minutes
Category: Desserts
Cuisine: American

Instructions

Preheat oven to 375 degrees F.

In a bowl, mix strawberries and kiwi with sugar, 1/2 tablespoon of flour and salt. Spray a baking dish (I used a 9-inch pie plate) with non-stick spray and add fruit.

In a bowl, combine oats, brown sugar, flour and cinnamon. Add softened butter and vanilla, and mix thoroughly with a fork and your hands until it becomes clumped together. Layer crumble mixture on top of fruit. Bake for 30-35 minutes or until fruit is juicy and crisp is golden.

Serve hot with vanilla ice cream!