

Mixed Berry Crumble

Adapted from [dishbydish.net](https://www.dishbydish.net) (Link to recipe:

<https://www.dishbydish.net/grain-free-strawberry-blueberry-crumble/#tasty-recipes-29720-jump-target>)

Total Time: 1 hour

Yield: 6 servings

Ingredients:

For the Berry Filling:

- 3 cups strawberries (rinsed, sliced and quartered, leaves removed)
- 3 cups blueberries (rinsed)
- ¼ cup sugar

For the Crumble Topping:

- ¾ cup almond flour (or almond meal)
- 1 cup tapioca starch
- ¼ cup sugar
- ¼ cup coconut oil, chilled
- 1 teaspoon vanilla extract

Steps:

1. Preheat the oven to 350F.
2. Wash the blueberries and strawberries. Remove the leaves from the strawberries before slicing them into small pieces.
3. Mix berries and sugar in a bowl, and let sit for at least 5 minutes.
4. Transfer the berries and sugar mixture to a large baking dish or pie pan.
5. Combine the almond flour (or almond meal), tapioca starch, and sugar in a large mixing bowl. Whisk well to combine.
6. Use the back of a fork or a pastry cutter to cut the chilled coconut oil into the flour mixture until you get a texture that resembles coarse wet sand.
7. Distribute the crumble topping evenly over the berries in the baking dish.
8. Bake the mixed berry crumble for 40 to 45 minutes until the top is golden and the berries are bubbling.
9. Let the berry crumble cool slightly. Serve with vanilla ice cream.

Storing Leftovers:

To store, cover this mixed berry crumble with plastic wrap, and store in the refrigerator for up to 5 days. When ready to eat, remove the plastic wrap and reheat it in the oven for 10 minutes at 350F before serving.

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