



Cooking in the Kitchen at Olums

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*Delicious Recipes
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Mixed Berry Crumble (Gluten-Free)

Serves 9

Ingredients:

- 2 cups frozen mixed berries
- 1/4 cup sugar
- 1/4 cup chia seeds, mixed with 1/2 cup water
- 1 cup almond flour
- 1 cup rolled oats
- 1/2 cup chopped walnuts
- 1/2 cup coconut oil
- 1/2 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Directions:

1. Preheat the oven to 350° F. Prepare a 9 x 9-inch baking dish with non-stick cooking spray.
2. In a sauce pan combine the frozen berries and sugar. Heat the mixture so the berries are completely thawed and the mixture will lightly bubble. Once the mixture starts to bubble cook it for another 5 minutes. Then remove from heat, stir in soaked chia seeds, and set aside. The mixture will thicken up as it cools.
3. To prepare the crust/crumble, combine the almond flour, oats, walnuts, coconut oil, sugar, baking soda, and salt. Set aside 1 cup of the crust/crumble mixture for the topping.
4. Press the remaining crust mixture into the prepared baking dish and bake for 35 - 40 minutes, until the crust is lightly browned. Remove from the oven and top with the mixed berry mixture.
5. Top with the reserved crumble mixture. Return to the oven and bake another 30 minutes, the berry mixture will lightly bubble.

Cool and slice to serve!