

Foodnity Recipes

Strawberry Crisp: The Best Summer Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups fresh strawberries, hulled and sliced
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp lemon juice

Crumble Topping

- [ ] 1/2 cup unsalted butter, cold and diced
- [ ] 1/2 cup all-purpose flour
- [ ] 1/2 cup old-fashioned oats
- [ ] 1/4 cup light brown sugar
- [ ] Pinch of sea salt

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a bowl, combine the sliced strawberries with sugar, lemon zest, and lemon juice; toss gently and set aside.
3. For the crumble, use your fingertips to rub the cold butter into the flour, oats, brown sugar, and salt until the mixture resembles coarse crumbs.
4. Spread the berry mixture evenly in the prepared dish, then sprinkle the crumble over the top, covering most of the fruit but leaving some spots visible.
5. Bake for 20-25 minutes, until the topping is golden brown and the berries are bubbling. Let cool for five minutes before serving.

Nutrition per serving

310 kcal	4 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a little extra tang, stir a teaspoon of orange zest into the berries.
- For a richer flavor, use brown butter in the crumble.
- Serve warm with vanilla ice cream for an indulgent contrast.