

Crumble:

1 ½ cups all-purpose flour

1 cup granulated sugar

½ cup firmly packed light brown sugar

¾ cup (1 ½ sticks) unsalted butter, softened and cut into small pieces

Filling:

4 cups (1 pound) blackberries, washed (or any other berries or fruit)

2 tablespoons granulated sugar

1-teaspoon cornstarch

Directions:

Preheat oven to 375 degrees F.

To make the crumble: In a large bowl, mix together the flour and sugars. Using your fingers, mix in the butter until the mixture resembles coarse crumbs. Set aside.

To make the filling: In a large bowl, carefully toss the blackberries with the sugar and cornstarch until evenly coated. Spoon filling into a 2-½ quart casserole dish or 8 x 8 square pan. Sprinkle crumble evenly over filling. Bake for 35 to 40 minutes, until golden. Serve warm or at room temperature. Try it with whip cream or ice cream.