

## Wild Berry Crumble



### Ingredients

4 cups Wyman's frozen wild berries (blueberries, blackberries and strawberries)  
Juice of half lemon  
2 tsp tapioca starch  
¼ cup maple syrup

#### For crumble:

1 ½ cups GF whole rolled oats  
⅓ cup GF flour ( I use 1:1)  
¼ cup coconut sugar  
1 tsp aluminum-free baking powder  
1 tsp cinnamon  
Dash nutmeg  
Pinch sea salt  
⅓ cup chopped walnuts  
⅓ cup oat or other non-dairy milk  
3 Tbsp non-dairy butter (I like Myokos)

### Directions

Preheat oven to 375°. Mix berry ingredients well and pour into an 8x8 baking dish. In a separate bowl, toss together the ingredients for the crumble. Use your fingers or a fork to break apart the butter and mix it into the oats. Dollop oat mixture on top of the berry mixture. Bake for 30 minutes or until berries are heated through enough to thicken and topping is browned and crunchy on top. Eat hot with whipped coconut cream or cold as a breakfast treat.