



## Blackberry Crumble

### *For the Filling:*

6 cups of Fresh Blackberries  
1/3 cup Coconut sugar  
3 Tbsp of Corn Starch or Tapioca small pearls  
Zest of 1/2 orange\*  
\*for more zip add 1 Serrano or Jalapeno Chili *finely minced*  
**(Simon's secret ingredient)**

### *For the Crumble Topping:*

2 c. Thick Cut rolled Oats  
1/2 cup of Whole Wheat Pastry flour  
1/3 cup of Brown Sugar (Coconut is great here too)  
3/8 cup of Unsalted butter, cold and cut into little pieces (coconut oil OK sub.)  
1/4 cup of Raw Sugar or Coconut sugar  
1/2 tsp of Baking Powder

Preheat the oven to 375 degrees.

1) Lightly oil a large baking dish, place it on a baking sheet (to catch any juices in case the berries bubble over) and set aside.

2) In a large bowl, toss together the blackberries with the sugar, cornstarch, chilies and orange zest, add them to the baking dish and set aside.

3) Process the brown sugar, rolled oats flour and baking powder, add the butter and pulse till coarse/crumby texture is achieved. Can be done using a pastry cutter or a fork, break the butter into the flour mixture until it's evenly distributed amongst the dry mixture.

4) Scatter the mixture evenly on top of the blackberry mixture, sprinkle the raw sugar all over the top and pop it in the oven to bake for about 30 to 35 minutes or until the its golden brown.

### **Alternates/ Additions**

*Pears, Apples, Peaches, Plums... all great paired with berries in Crumbles or Cobblers; substitute 2:1 on the ratio of tree fruits to berries.*

*Minced fresh ginger* is another ingredient that Simon Majumdar and I both agree can be used to kick up the flavor of fruit desserts.