

Berry Crisp

with Ice Cream

easy, healthy and delicious

INGREDIENTS

1/2 cup rolled oats 1/3 cup coconut sugar (or cane sugar) f1/2 cup oat flour 1/2 stick of butter 1/2 cup olive oil 1/2 tsp salt 1 tsp cinnamon

3 cups of organic berries 2 tbsp ground chia seeds

PREPARATION

Preheat your oven to 375 F. Prepare your ceramic baking pan

Mix all crisp ingredients together with a spoon or by hand

Cook the berries in a saucepan for 10 minutes on medium heat to relaase their juice. Mix in 2 tbsp of ground chia seeds. Transfer to the baking dish, top off with ready crisp and bake for 20 minutes.

Allow to cool for 10 minutes.

Serve with two scoops of Revival Vanilla Ice Cream. SO DELICIOUS.

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