

Triple Berry Crisp

INGREDIENTS

- 1 pound strawberries, sliced small
- ½ cup blanched almond flour (not almond meal)
- 1 tablespoon ghee
- 2 packs Triple Berry Supernola

INSTRUCTIONS

1. Pile sliced strawberries in 4-5 small ramekins and place on a baking sheet
2. Bake strawberries at 350°F for 30 minutes
3. Meanwhile, make topping in a food processor or vitamix
4. Pulse almond flour, ghee and Supernola until pieces of dough form
5. Remove ramekins from oven
6. Spoon topping over baked strawberries
7. Bake 20-30 minutes at 350°F, until topping is golden-brown
8. Remove from oven and serve

Superfood Highlight: Berries

- Triple Berry Vanilla has three superfood berries: Goji Berries, Golden Berries and Maqui Berries.
- Together, these three berries have the most antioxidants out of any fruit, and with this flavor being so delicious, it's an easy way to incorporate all those antioxidants into your daily diet.

