

## Huckleberry Crisp

<http://userealbutter.com/2014/09/01/huckleberry-crisp-recipe/>  
from [Leite's Culinaria](#)

### crisp topping

1/2 cup slivered almonds, toasted and cooled (I didn't toast them)  
1 1/2 cups rolled oats  
2 cups all-purpose flour  
1 cup light brown sugar, packed  
1/4 cup granulated sugar  
1 tbsp ground cinnamon  
1 1/2 tsps nutmeg, freshly grated  
8 oz. (16 tbsps) unsalted butter, room temperature

### huckleberry filling

12 cups fresh huckleberries or blueberries  
2 oz. (4 tbsps) unsalted butter, melted  
1 cup granulated sugar  
1/2 cup port

**Make the crisp topping:** Mix the almonds, oats, flour, brown sugar, granulated sugar, cinnamon, and nutmeg together in a regular bowl or the bowl of a stand mixer. Work the butter into the mixture with your fingers or using the paddle attachment on a stand mixer until it resembles coarse crumbs.

**Make the crisp:** Preheat the oven to 375°F. Toss the berries, melted butter, granulated sugar, and port together in a large bowl. Divide the berries among eight 6-ounce ramekins or place them all in a 9×13-inch baking dish or use whatever size baking vessel you want. Set the ramekins or baking dish on a foil-lined baking sheet. Crumble the crisp topping over the berries to cover them as much as possible. Bake for 25-40 minutes until the huckleberry filling bubbles over the golden crisp topping. Remove from oven and serve warm with vanilla ice cream. **Note:** Using oven mitts, remove the ramekins or baking dish from the foil while the bubbled over juices are still hot and set on a cooling rack. Otherwise the juices will harden and the ramekins or baking dish will be stuck to the foil – like really stuck. Serves 8-10.