

## Strawberry Crisp

<http://userealbutter.com/2019/06/16/strawberry-crisp-recipe/>  
*slightly modified from [Belle of the Kitchen](#)*

### filling

2 lbs. fresh strawberries, hulled and quartered  
1/4 cup granulated sugar  
1 tsp vanilla extract  
3 tbsps cornstarch

### topping

1 cup all-purpose flour  
3/4 cup old fashioned oats (aka rolled oats)  
1/2 cup sugar  
1/2 cup packed light brown sugar  
1/2 tsp salt  
3/4 tsp ground cinnamon  
1/2 cup butter, melted

Preheat oven to 350°F. Butter a deep 9-inch pie dish or an 8x8-inch baking dish. Mix the strawberries and sugar together and let macerate for 10 minutes. Toss with the vanilla extract and cornstarch until evenly coated. Pour the strawberries into the baking dish. In a medium bowl, combine the flour, oats, sugars, salt, and cinnamon until blended. Stir in the melted butter until the mixture resembles coarse crumbles. Sprinkle the topping over the strawberries. Bake for 35-40 minutes until the fruit is bubbly and the topping is a deep golden color. Let cool to warm or room temperature. Serves 8.