

STRAWBERRY CRISP

INGREDIENTS

Filling

2 lbs strawberries, roughly
chopped

1-2 tbsp maple syrup or stevia to
taste

1 tsp vanilla

Topping

1 1/2 cup pecan halves

1/2 cup unsweetened coconut

1-2 tbsp maple syrup or stevia to
taste

1 tbsp coconut oil, melted

1/4 tsp sea salt

PROCEDURE

Preheat oven to 350 degrees.

In a large sauce pan over medium heat, combine strawberries, maple syrup, and vanilla. Stir until juices come to a boil, then allow to simmer until the syrup has thickened about 8-10 minutes.

To make crumble - place the pecans and shredded coconut in a bowl of a large food processor fitted with an S blade. Process until a crumbly mixture is formed, then add maple syrup or stevia, coconut oil and sea salt. Process again until a stick and crumbly mixture is formed.

Transfer the strawberry filling to a 9" baking dish, then sprinkle the crumble over the top evenly. Bake for 15 minutes, or until the top is lightly golden. Serve warm.

Can sprinkle blueberries on top.