



## Strawberry Crumble

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### INGREDIENTS:

#### FRUIT MIXTURE:

16 oz. fresh strawberries cut into chunks  
1/8 C packed brown sugar  
¼ C white sugar  
Pinch of salt  
1/8 t ground cardamom  
2 t bourbon

#### CRUMBLE:

½ C pecans chopped  
½ C long cooking oats  
2 T brown sugar  
1/8 C sugar  
¼ C all-purpose flour  
½ t cinnamon  
3 T salted butter cold cut into small cubes

### METHOD:

Mix fruit with other ingredients and let sit for about 15 minutes to 2 hours.  
Grease with a little butter a small soufflé pan.  
Preheat oven to 375 degrees F.



In another bowl combine all crumble ingredients. Work with hands to cut in butter until the size of lima beans.

Pour fruit into pan, then cover with the crumble.

Bake for about 35 – 40 minutes. Let cool and serve!