

MORTON & BASSETT SPICES®

Blackberry Basil Crisp



- 9 cups blackberries, fresh
- 1/3 cup sugar
- 1/4 cup all-purpose flour
- 1 tablespoon Morton & Bassett Dried Basil
- 1 tablespoon lemon juice
- 1 1/2 cup rolled oats
- 1 cup all-purpose flour
- 3/4 cup brown sugar
- 1 cup salted butter, cut into small pieces
- Vanilla ice cream (optional)

Preheat the oven to 350F. In a large mixing bowl, mix together blackberries, flour, sugar, basil and lemon juice. In another bowl, combine oats, flour, and brown sugar. Cut butter into the mixture with a pastry cutter. In a 9x13 baking pan, spread the fruit mixture and then crumble topping on top. Bake for 40-35 minutes until the top is golden brown, let cool slightly and serve with ice cream.



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