

# Triple Berry Crisp

<https://www.allrecipes.com/recipe/52547/triple-berry-crisp/>

This berry crisp recipe is made with a triple berry mixture of raspberries, blackberries, and blueberries. It's a very pretty dessert and tastes fantastic. My family loves it! Delicious served warm with whipped cream.

By Allrecipes Member

Tested by [Allrecipes Test Kitchen](#)

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 mins

Servings: 18

## Ingredients

Original recipe yields 18 servings

- 1 ½ cups fresh blackberries
- 1 ½ cups fresh raspberries
- 1 ½ cups fresh blueberries
- ¼ cup white sugar
- 2 cups all-purpose flour
- 2 cups rolled oats
- 1 ½ cups packed brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 ½ cups cold butter, cubed



## Directions

1. Gather all ingredients.
2. Preheat the oven to 350 degrees F (175 degrees C).
3. Gently toss together blackberries, raspberries, blueberries, and white sugar in a large bowl; set aside.
4. Combine flour, oats, brown sugar, cinnamon, and nutmeg in a separate large bowl. Cut in butter with 2 knives or a pastry blender until the crumbling mixture resembles coarse crumbs.
5. Press 1/2 of the crumble into the bottom of a 9x13-inch pan.
6. Cover with berry mixture. Sprinkle the remaining crumbling over the berries.
7. Bake in the preheated oven until fruit is bubbly and the top is golden brown, 30 to 40 minutes.
8. Serve with whipped cream. Enjoy!

## Nutrition Facts

Calories 295    Fat 16g

Carbohydrates 36g    Protein 3g

