

## EASY RASPBERRY CRISP

2-1/2 cups raspberries  
1 tbsp corn starch  
1/2 cup sugar  
1 tsp vanilla extract  
1 cup all-purpose flour  
6 tbsp butter  
1/4 cup sugar  
1/4 cup brown sugar  
1/3 cup oats  
1/4 cup pecans, chopped  
1/4 tsp salt  
whipped cream or ice cream

Preheat oven to 350 degrees. In a medium bowl, combine raspberries, corn starch, 1/2 cup sugar, and vanilla. Stir and place in pie plate. In food processor, combine flour, 1/4 cup sugar, brown sugar, oats, pecans, salt, and sliced butter. Pulse in food processor until resembles coarse crumbs. Sprinkle mixture over the raspberry mixture. Bake for 25-30 minutes or until golden brown. Allow to sit for 10 minutes. Remove from plate with spoon and serve with whipped cream or ice cream.

This recipe provided by Bush-N-Vine Farm.  
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