



Strawberry Oatmeal Crunch by Chef Alli

2 lbs. fresh strawberries, hulled and halved

2 Tbs. cornstarch

1/4 - 1/3 cup granulated sugar, depending on how tart your berries are

Oatmeal Crunch Topping

3/4 cup dark brown sugar, packed

1 tsp. vanilla extract

3/4 cup old-fashioned oats (not quick oats)

1/2 cup flour

1 tsp. cinnamon

1/8 tsp. nutmeg

1/3 cup sliced almonds, optional

1/2 cup butter, melted

Preheat the oven to 350 degrees F.

Place halved strawberries in an 8" x 12" baking dish; toss the strawberries with the cornstarch and sugar.

In a mixing bowl, combine the melted butter, flour, brown sugar, oats, cinnamon, almonds, nutmeg, and vanilla until blended.

Spread the oatmeal mixture evenly over the strawberries in the baking dish. Bake, uncovered, on the center rack of the oven for 30-35 minutes or until golden brown on top and the strawberry filling is hot bubbly.

Serve warm, topped with vanilla ice cream or whipped topping.