

Harrys Berries Strawberry Crisp

Ingredients:

4 Pints Strawberries, Sliced

6 Tablespoons Dry Tapioca

2 Cups Flour

1 Cup Packed Brown Sugar

1/2 Cup Sugar

1/2 Teaspoon Kosher Salt

2 Sticks Butter, Softened

Heat oven to 375 degrees. Spray 13 x 9 baking pan with non-stick coating. Toss sliced strawberries with tapioca and pat evenly into pan. Combine remaining ingredients and crumble topping evenly over strawberries. Bake for 45 - 50 minutes or until topping is golden brown. Serve warm with vanilla ice cream. 12 servings.