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ASKATOON BERRY CRISP

A true backyard dessert, this crisp is cooked on top of bricks on the barbecue. The filling is a delicious blend of saskatoon berries, maple syrup and spices.

Yield: Serves 12.

July 02, 2019

★ **Recipe Difficulty:** Easy

Vegetarian, Nut-Free, Cooking for a Crowd

ASKATOON BERRY CRISP

INGREDIENTS

- 2 bricks
- 1 cup old-fashioned large flake oats
- 3/4 cup all-purpose flour
- 1/4 cup packed golden brown sugar
- 1/2 tsp salt
- 1/2 cup salted butter, chilled and cubed
- 2 tbsp salted butter
- 9 cups fresh or frozen saskatoons
- 3/4 cup water
- 1/3 cup maple syrup
- 1 tsp cinnamon
- 1 tsp vanilla
- 1/2 tsp ground cardamom
- 1/2 tsp nutmeg
- 3 tbsp cornstarch
- 3 tbsp water

RECTIONS

Place bricks on natural gas barbecue grid. Preheat barbecue on medium heat for 10 - 15 minutes or to 400°F.

Combine oats, flour, brown sugar and salt in a bowl. Cut in 1/2 cup butter with a pastry blender until mixture is crumbly. Set topping aside.

Melt 2 tbsp butter in a non-reactive Dutch oven over medium heat. Add saskatoons, 3/4 cup water, maple syrup, cinnamon, vanilla, cardamom and nutmeg. Cook, uncovered, stirring occasionally, until fruit is slightly softened, about 10 minutes. Reduce heat to low

Whisk together cornstarch and 3 tbsp water in a small bowl. Gradually whisk into saskatoon mixture and cook, whisking constantly until thickened. Remove from heat. Pour into a greased 9x13 inch baking pan. Sprinkle topping evenly over saskatoon mixture; pat