

## Gluten Free & Paleo Berry Crumble

<http://balancedgrettie.com/2018/09/28/gluten-free-grain-free-berry-crumble/>



### FILLING INGREDIENTS

- 6 cups packed sliced fruit (I used strawberries, blueberries, and raspberries)
- 1 Tbs. arrowroot powder
- Juice of ½ lemon
- 2 Tbs. coconut sugar

### TOPPING INGREDIENTS

- 1 ½ cups [Bob's Red Mill Paleo Baking Flour](#)
- 3 Tbs. coconut sugar
- 2 tsp. baking powder
- 6 Tbs. cold organic cultured butter
- ¼ cup milk of choice (I used almond milk)
- 1 tsp vanilla extract
- Pinch of salt

### METHOD

Preheat oven to 350 degrees convection bake.

Mix the filling ingredients together in a large bowl and pour them into an oven safe baking dish (I used a 2 ½ quart Corning Ware glass baking dish).

In a separate bowl add all of the dry ingredients and whisk together. Once whisked add in the vanilla and cut in the cold butter until it resembles a coarse meal. At this point the crumble topping will stick together a bit when pressed. Place the crumble on top of the prepared berries and distribute evenly.

Bake at 350 convection bake for approximately 35-40 minutes (turn the crumble 180 degrees halfway through baking) until the fruit bubbles and the topping is nice and golden brown. Watch closely so the topping does not burn. If your topping is browning too quickly, tent with foil.

Remove from oven and allow to cool 10-15 minutes prior to serving. Pairs well with vanilla ice cream.