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# Berry Crisp

Total time: 1 hr Yield: 6 Servings

## Ingredients

3 pt fresh strawberries (hulled and cut in half)  
2 1/2 cup coarse fresh bread crumbs (preferably from white bread)  
1/2 cup powdered sugar  
1/2 cup macadamia nuts (chopped)  
1/4 cup unsalted butter (melted)  
3 Tbsp sugar  
cooking spray  
vanilla ice cream or whipped cream (for serving)

Prep Time: 1 hr Total Time: 1 hr

## Instructions

Pre-heat oven to 375° F. In a bowl, toss the strawberries with 1 cup of the breadcrumbs, powdered sugar, lemon zest and salt. Spray an 8" x 8" baking dish with cooking spray and pour in the strawberry mixture. Mix together the remaining breadcrumbs with the macadamia nuts, melted butter and sugar then sprinkle over the berries. Bake until bubbling, about 35 to 40 minutes. Serve while still warm and top with a scoop of ice cream or a big dollop of whipped cream!

## Recipe brought to you by:

Chef Michi Holland

## Source:

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