

Strawberry Crisp

A Freeze Dried Pantry Recipe

This recipe makes 1- 8 servings Crisp*

[Live. Life. Simple.: 25lbs of Freeze Dried Strawberries!](#)

Ingredients: FD means Freeze Dried

<p>Filling: 10 C FD sliced Strawberries</p> <p>¼ C granulated white Sugar</p> <p>1 tsp Vanilla extract</p> <p>3 TBSP Cornstarch</p> <p>Topping: 1 C all purpose Flour</p>	<p>¾ C old fashioned Oats</p> <p>⅔ C granulated white Sugar</p> <p>⅔ C packed brown Sugar</p> <p>½ tsp Salt</p> <p>¾ tsp Cinnamon</p> <p>½ C Butter, melted</p>
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Directions:

1. Rehydrate strawberries in @ 5 C of COLD water for 3-4 minutes and then drain (it's okay if they aren't rehydrated clear through)
2. Preheat oven to 350 °F. Grease a deep dish pie plate or large baking dish and set aside.
3. Combine the drained strawberries and sugar in a large bowl, mix until the strawberries absorb the sugar. Add in the cornstarch and vanilla and stir until all of the strawberries are coated. Pour into the prepared baking dish.
4. In a separate medium bowl, combine flour, oats, sugars, salt and cinnamon. Pour in the melted butter and stir well until crumbly. Sprinkle the crumb mixture over the top of the strawberries.
5. Bake for 35-40 minutes until the filling is bubbly and the topping is golden brown. Allow to cool slightly before serving.
6. Store Appropriately

Cycle Time: NA	Rehydration: 10 C of FD sliced Strawberries soaked in 5 C of COLD water for 3-4 minutes and then drain.
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Life.
Simple.

www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray