Mixed Berry Crumble—Weight Watchers
4 points/serving

**Ingredients**

- 2 cup(s) blueberries
- 2 cup(s) raspberries
- 3/4 cup(s) all-purpose flour
- 2/3 cup(s) unpacked light brown sugar
- 1/4 pound(s) butter, melted (1 stick)

**Instructions**

- Preheat oven to 350˚F.
- Place berries in a medium bowl. In another medium bowl, combine flour and sugar. Remove 3 tablespoons of flour mixture and gently toss with berries. Place berries in an 8-inch square pan.
- To make topping, add melted butter to remaining flour mixture; combine well. Crumble little bits of topping all over top of berries. Bake until berries just start to bubble, about 35 to 40 minutes. Cut into 8 pieces; serve warm or at room temperature. Yields 1 piece per serving.

**Notes**

- *You can use any combination of fresh berries in season: blueberries, raspberries, blackberries, strawberries, etc. (Could affect POINTS values.)