

Air Fryer Berry Crisp

Ingredients:

- 1 can berry pie filling (raspberry, cherry, blueberry, apple, etc)
- ½ cup sugar (white or brown or combo)
- ¼ cup flour (oat flour is amazing in this—my preferred flour)
- ¼ cup butter
- 1-2 teaspoons of cinnamon
- Pinch of salt
- ¼ cup oats

Directions:

1. Preheat your air fryer to 370°F.
2. Pour the can of pie filling into the bottom of an oven safe pan that fits in your air fryer.
3. Cut together your sugar, flour, cinnamon, salt, and cold butter until you have a crumble.
 - a. I use my food processor to make my crumble because it does it so well.
4. Add in the oats and mix well. Taste and add more cinnamon if needed.
5. Top your pie filling with your crisp.
6. Air fry at 370°F for 12-15 minutes or until the crisp is browned around the edges.