

Cinnamon Sugar Blackberry Crisp

Ingredients

- 1 bag / 7.33 oz Stacy's® Cinnamon Sugar Pita Chips
- 1 cup frozen or fresh blackberries
- 1 cup frozen or fresh blueberries
- 2 tbsp olive oil
- 1/2 tsp lemon juice
- 4 tbsp butter
- 1/4 cup flour
- 2 cups vanilla ice cream

How to make it

1. Preheat oven to 425°F with the cast iron or desired pan to serve the cobbler.
2. On low heat, warm the olive oil and berries in a saucepan. Once the berries begin to break down, add the lemon juice, then slowly add the flour to thicken the berries.
3. Crush the Cinnamon Sugar Stacy's® Pita Chips into quarter size pieces and drizzle the melt butter over the pita chips and stir. Layer the bottom of a warm cast iron or warm sheet pan with half the pita mixture.
4. Pour in the berry filling on top of the bottom layer of pita chips, top the filling with the other half of the pita mixture.
5. Warm in the oven for 10 minutes.
6. Top with ice cream and more fresh blackberries.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	6

Made with



Stacy's® Cinnamon Sugar Pita Chips