

# Berry Crumble

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## Ingredients:

3-4 cups of fresh or frozen mixed berries  
1 tbsp butter (optional)

## Topping:

2 tbsp melted butter, or ghee, or coconut oil  
1 cup almond flour  
1 tbsp honey

## Preparation:

1. Place berries in your slow cooker and dot with butter if you choose.
2. For the topping, melt butter, ghee or coconut oil in a bowl.
3. Stir in the almond flour and then add the honey.
4. Mix together until it starts to crumble.
5. Sprinkle the topping mixture evenly over the berries in the slow cooker.
6. Cook on low for 2 hours