

## Cherry Berry Sunrise

Source: Montana Team Nutrition Harvesting Montana Recipes Contest

Original Source: Louise Chandler, Noxon Schools, MT

### Servings

6

### Ingredients

- 1 1/2 cups Sweet cherries, Montana grown, frozen, pitted
- 1 1/4 cups Blueberries, frozen
- 1 1/4 cups Strawberries, frozen, whole or sliced
- 2 Tbsp Cornstarch
- 3 Tbsp Sugar, white, granulated

### Topping Ingredients:

- 1/2 cup Rolled oats, dry, uncooked
- 2 Tbsp Brown sugar
- 1 1/2 tsp Cinnamon
- 1 Tbsp 2 tsp Olive oil



### Preparation

1. In a large bowl, mix sweet cherries, blueberries, strawberries, sugar, and cornstarch.
2. Spray pan lightly with nonstick cooking spray. Evenly distribute and gently spread the berry mixture into pan.
3. Bake berry mixture at 350°F for 50 minutes.
4. Mix the rolled oats, brown sugar, cinnamon, and olive oil in a bowl.
5. Bake the topping in a separate pan. Spread evenly across a 2" deep pan.
6. Bake oat mixture at 350°F for 35 minutes.
7. Stir topping half way through the baking time. The topping should be a light toasted brown color.
8. Serve 1/2 cup of warm berry mixture. Sprinkle with 2 Tbsp toasted oat topping. Optional: garnish with 1 Tbsp vanilla yogurt with a dusting of cinnamon.

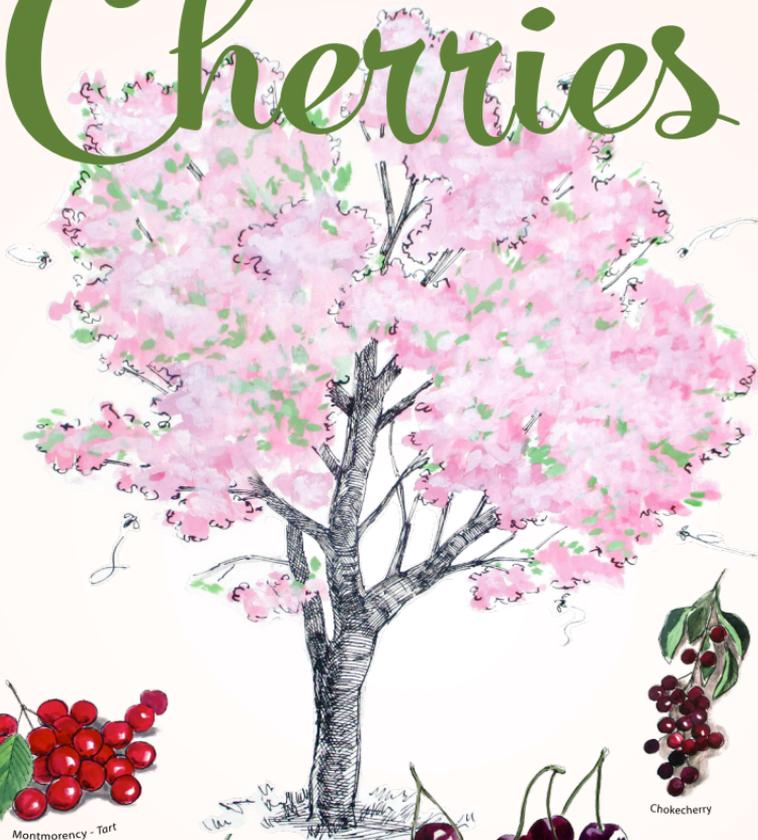
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[www.mtharvestofthemonth.org](http://www.mtharvestofthemonth.org)



# Cherries



Montmorency - Tart



Chokecherry



Rainier - Sweet



Lapin - Sweet

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