



FRUIT CRISP

Serves 6-8

Topping Ingredients:*

- 2 cups regular flour
- 2 cups packed brown sugar
- 2 sticks butter, cut each stick into 8 pieces
- 1 cup rolled old fashioned oats
- 2 cup walnuts or pecans, coarsely chopped

Filling Ingredients:

- 5-6 cups fruit (see options below)
- 3 Tbsp flour
- ½ cup granulated sugar (or less, depending on the sweetness of the fruit)
- ½ teaspoon ground cinnamon

** makes enough for four-brownie size square pans, about 8 cups. I normally use 2 cups of this per 8-9 inch square pan*

Instructions:

Preheat the oven to 375 degrees.

For the crisp topping - combine the 2 cups of flour and the 2 cups of brown sugar into the bowl of the food processor fitted with a metal blade, and pulse to mix. Add the butter and use the pulse button to combine the butter with the flour. Stop pulsing when mixture is the texture of moist crumbs. You could also do this (cut the butter into the flour and sugars) manually with two table knives.

Place the flour/sugar/butter mixture into a large bowl, and add the oats and nuts. Use your fingers to work everything together gently.

I then remove 2 cups of this for the 9 inch crisp I am making and freeze the rest!

Combine filling ingredients in a bowl to mix well, then place mixture into a buttered baking pan.

Place 2 cups of the topping on top of the fruit, covering the entire exposed filling; especially around the edges.

Bake for 45-60 minutes in the center of the oven or until you see fruit juices bubbling up through the topping. You may want to place foil or a larger rimmed cookie sheet underneath the crisp while baking it to catch the juice.

Cool on a wire rack. This is best served slightly warm with a scoop of vanilla bean ice cream, crème fraiche or whipping cream.

Ideas for the fruit (I have used different combos of the following):

- Strawberries and rhubarb
- Mixed berries
- Thinly sliced (1/4 inch) peeled apples (I mix golden delicious and granny smith)
- Peeled & sliced peaches
- Unpeeled & sliced plums