



Apricot Crisp

Fruit Base Ingredients

- 2 pounds fresh ripe apricots
- $\frac{1}{3}$ cup brown cup sugar
- 1 tablespoon flour
- $\frac{1}{4}$ tsp ground cinnamon

Crisp Topping Ingredients

- 1 stick salted butter
- $\frac{3}{4}$ cup turbinado sugar
- 1 cup old fashioned oats
- 1 cup all-purpose flour
- $\frac{1}{4}$ cup coarsely chopped pecans

Instructions

Preheat oven to 400 degrees.

Rinse apricots and pull apart at their seam, remove pits, and tear into large pieces (about six pieces total if the apricots are large - or four if they are medium-sized). Place them in an oven-safe baking dish (I used a ceramic pie plate). Add brown sugar, flour, and cinnamon and mix with your hands so you feel like you are in kindergarten again!

Prepare the topping by melting the butter in a large saucepan. Take the pan off the heat and add in turbinado sugar, oats, flour, and nuts then stir together with a rubber spatula. Sprinkle mixture over the fruit, distributing the topping evenly over the apricots with your hands. Bake for about 30 minutes mid oven and let it cool or refrigerate overnight and reheat slightly.

This is tart - my favorite kind of dessert. If you have a sweeter tooth than me, top with unsweetened yogurt and drizzle with honey, or serve with a scoop of vanilla or coconut ice cream on the side.