

Peach-Strawberry* Crisp

Ingredients

- 6 cups peaches and strawberries,* sliced
- ¼ cup sugar (or less)
- 1 cup flour, separate (¼ cup and ¾ cup)
- 1 tablespoon lemon juice
- ¾ cup oats
- 2/3 cup packed brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 stick butter, chilled

Directions

Combine fruit, sugar, ¼ cup flour, and lemon juice. Toss and pour into a 9-inch pie dish or a small casserole dish. Combine the remaining ¾ cup flour, oats, brown sugar, and spices. Cut in the butter (or use a cheese grater) and mix until you have small moist clumps. Sprinkle over the fruit mixture. Bake for one hour at 375°, until the fruit mixture bubbles and the topping is dark golden brown. Serve warm or at room temperature, with ice cream or freshly whipped cream.

Notes

Adjust the amount of sugar to the natural sweetness of your chosen fruit, and to your own taste buds.

** or any fruit*