

Summer Crisp

Ingredients

2 lb stone fruit: plums, nectarines, peaches
1 c blueberries or blackberries
 $\frac{1}{3}$ - $\frac{1}{2}$ c sugar
2 Tbsp flour or 1 Tbsp cornstarch
Juice of $\frac{1}{2}$ orange

1 c old-fashioned oats
1 tsp cinnamon
 $\frac{1}{2}$ c whole-wheat or all-purpose flour
 $\frac{1}{2}$ c brown sugar
 $\frac{1}{4}$ c chopped walnuts
 $\frac{1}{4}$ tsp fine salt
6 Tbsp unsalted butter, melted

Directions

Preheat oven to 375 degrees. Spray or butter a $1\frac{1}{2}$ -2-quart (8x8 or 9x9) baking dish or 8 6oz ramekins. Halve and pit stone fruit, then cut into $\frac{1}{2}$ -in slices. In a large bowl, combine stone fruit, with berries, sugar, 2T flour (or cornstarch), and juice. In another bowl, combine the topping ingredients, oats through salt, blend in melted butter. Place fruit in prepared dish and spread the topping evenly over the fruit. Place dish on a parchment lined baking sheet and bake for about 30-40 minutes, until the topping is browned, and fruit is bubbling. Serves 8

cooking with care

Cooking with Care by Amy Sokol - www.cookingwithcare.com