

Summer Fruit Crisp

Source: King Arthur Flour

Serves: 9 to 12

Ingredients:

Filling

- 4 to 5 cups sliced peaches, fresh or frozen
- 1 to 2 cups fresh or frozen berries: raspberries, blueberries, blackberries, or chopped strawberries
- 2 1/2 tablespoons Instant ClearJel or 1/3 cup King Arthur Unbleached All-Purpose Flour
- 1 1/4 cups granulated sugar
- 1/4 teaspoon salt
- 2 tablespoons freshly squeezed lemon juice
- 1/4 to 1/2 teaspoon almond extract, to taste

Topping

- 3/4 cup brown sugar
- 3/4 cup King Arthur Unbleached All-Purpose Flour
- 1/2 cup rolled oats
- 1/2 cup chopped pecans or walnuts
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup softened butter

Directions

- 1) Preheat your oven to 350°F. Heavily grease or butter a 9" x 9" pan or similar-sized casserole dish.
- 2) Whisk the flour or ClearJel with the sugar and salt.
- 3) Toss the dry mixture with the peaches and lemon juice, and spoon into the prepared pan.
- 4) Sprinkle the berries on top.
- 5) Make the topping by combining the brown sugar, flour, oats, nuts, and spices, then mixing in the soft butter until the mixture is crumbly.
- 6) Sprinkle the topping over the fruit mixture, shaking the pan to distribute it evenly.
- 7) Bake the crisp for 40 to 50 minutes, until the topping is golden brown and the filling is bubbly. Remove from the oven, and cool briefly before serving.