

Apricot Cherry Crisp

from Fields of Greens by Annie Somerville

The crisp topping can be doubled with the extra frozen for a quick dessert another day. Change out the nuts to fit the fruit used or leave them out entirely for a nut free dessert.

Crisp Topping

1 C unbleached flour
1/4 C granulated sugar
1/4 C brown sugar
1/4 t salt
1/2 t ground cinnamon
1/4 t freshly ground nutmeg
1/2 C butter cut into small cubes
1/4 C chopped walnuts

In a bowl, mix together the flour, sugars, salt and spices. Add in the butter and work it in until the mixture is crumbly and begins to hold together. Stir in the nuts.

Filling

1 1/2 lbs apricots, sliced, about 6 cups
1/2 lb sweet cherries, pitted, about 2 cups
2 t lemon zest
1 t grated fresh ginger
1/2 C granulated sugar, adjust to the sweetness of your fruit
2 T unbleached flour

In a large bowl stir all of the ingredients together. Pour fruit mixture into a 9" baking dish.

Cover the fruit with the crumb topping and bake about 50 minutes until the topping is golden and the fruit juices bubble around the edges of the pan.