



Makes: 4 servings
Total Time: 55 minutes

Summer Fruit Crisp

Filling:

- 5 cups chopped mixed fruit
- (I used a combination of plums, nectarines, peaches, blackberries and raspberries)
- 3 tablespoons flour
- 1/3 cup granulated sugar
- 1/8 teaspoon vanilla extract

Crisp Topping:

- 1 cup oats
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/2 cup butter, softened

Preheat oven to 350°F. Have a 10-12" cast iron skillet ready. In a medium bowl, mix fruit with flour, sugar and vanilla.

In a small bowl, mix oats, brown sugar and flour. Using a pastry cutter, chop butter into dry mixture until small clumps form.

Add fruit to the skillet and top with the Crisp Topping, spreading the topping evenly to cover the fruit (it's okay to have a little fruit showing through). Bake for 45 minutes until bubbly and the crisp topping is lightly browned.

Serve warm or at room temperature. Ice cream is a perfect accompaniment!