



## Summer Fruit Crisp

- 4 cups fruit
- zest of 1 orange
- juice of 1/2 an orange
- 1/4 cup sugar

### Topping:

- 1 cup flour
- 1/2 cup oats
- 3/4 cup brown sugar
- 1/4 cup sugar
- 1/4 t. salt
- 1/2 t. cinnamon
- 1/2 cup butter, cut into cubes

Butter 9" cazuela pan (or if cooking in a regular oven a baking dish)

Oven Temperature: 350°F.

1. In a bowl, toss the fruit with the zest & juice, and the sugar. Place the fruit in cazuela.
2. Make the topping by mixing the flour, oats, sugars, salt and cinnamon together in a bowl. Add cubes of butter and cut in using a pastry blender, until the butter is the size of peas. (If making ahead, place the topping in the refrigerator until needed.)
3. Place the topping onto the fruit, squeezing it with your hands as you go.
4. Begin cooking the crisp by placing the dish at the mouth of the oven and turning it, side by side, for about 3 minutes. Then slide the pan into the oven and cook for 20 minutes. (Should the topping begin to get too brown, cover with foil and continue cooking.) Fruit should be bubbling on the sides when cooked through.

Delicious served with vanilla ice cream.