

October 16, 2006

Fruit Crisp

Topping:

1 c. flour
3/4 c. uncooked rolled oats
1 c. brown sugar
1 Tbsp. cinnamon
1/2 c. melted butter or margarine

Mix together dry ingredients in medium sized bowl. Pour in melted butter or margarine and stir with fork to distribute. When well-mixed and crumbly, scatter on top of fruit in pan (below)

Fruit:

4-6 c. fruit
1 c. sugar
1/4 c. water, triple sec or eau de vie
2 Tbsp. cornstarch
1 tsp. vanilla

Slice fruit into large mixing bowl. Add sugar, water, cornstarch and vanilla and mix thoroughly. Put in 9" by 12" by 2" baking pan. Scatter topping mixture over the top and bake in 350 degree oven for 50 min. to 1 hr.
