

Monthly
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Simply Seasonal

Seasonal Fruit Crisp

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Seasonal Fruit Crisp

Ingredients

4-6 c. fresh fruit* (blueberries, blackberries, apples, peaches, pears, etc), peeled if desired and cut into pie-sized pieces
1/2 c. cold water
1/2 c. sugar
1 T. cornstarch
1 c. granola*

*can be found locally

Directions

1. Preheat oven to 350°F.
2. Mix sugar and cornstarch; add water and stir to form a slurry. Cook over medium heat until it boils; boil for 1 minute (no longer) and remove from heat.
3. Stir in fruit. Spoon into 9"x 13" glass pan.
4. Sprinkle granola over the top. Bake for 30-45 minutes, or until fruit juices bubble.

Note: Can also be made on the stove top for an easy camping dessert!