

LEFT OVER FRUIT CRISP

Makes 1 9 inch fruit crisp

Cooks note:

The Key here is to use up any overripe fruit you have left over. Mix berries together, or other stone fruits. Get creative. Also if you don't have 2 1/2 pounds no worries, you may have more topping, which some people like.

STEP 1:

filling:

2 1/2 lbs a mix fruit, I used, small plums, apricots, and strawberries (quartered + halved)

1 ish TBSP sugar (if the fruit is extra ripe, you don't need much)

1 1/2 TBSP GF flour

1 TSP herbs de provence

2 TBSP dry white wine

9 inch round baking dish

In a bowl toss all of the above ingredients, then transfer to a prepared ceramic deep baking. set aside, preheat the oven to 375 F and make your crisp topping.

STEP 2:

Crisp topping:

12 TBSP cold salted butter (the good stuff) cut into small pieces

1 1/4 cups GF Flour

6 tablespoons of brown sugar or coconut sugar

1 1/2 TBSP granulated sugar

1/4 teaspoon of ground cinnamon (if desired)

2/3 cups rolled oats

(optional add nuts such as chopped almonds or walnuts)

In a bowl add all the dry ingredients and gently whisk. With your fingers work in the butter, gently pinching, until it just comes together, but not too sandy or fine. Be sure to not overwork. Should make about 3 cups, add the topping over your fruit and bake in the oven for about 40-55 min until the top of the crisp is golden and bubbling. Serve warm with cold cream, or vanilla ice cream.

xo

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