

Apple Crisp with Summer Fruits

3 c. peeled, sliced baking apples (Macintosh, etc.)
½ c. sour cherries (fresh or frozen/thawed)
½ c. juicy peach, diced
¾ c. sugar
¼ c. orange juice or juice from cherries, mixed with one T. flour

Crumble top:

1 c. brown sugar
1/3 c. unsalted butter
½ tsp. cinnamon
½ tsp. nutmeg
Pinch salt
¾ c. all-purpose flour
½ c. chopped, toasted pecans

Preheat oven to 375 degrees F. Butter 9 inch pie plate or dessert plate. Mix apples and summer fruits with sugar and OJ, arrange in pie plate.

Combine crumble top ingredients until mixture resembles course crumbs.

Sprinkle over fruits. Bake 40-55 minutes, until topping is browned and fruits are tender.

Serve warm or plain with heavy cream or whipping cream.