

servings: 6-8 prep time: 10 min cook time: 35 min freezes?: Yes

FALL FRUIT CRISP

Ingredients:

- 2 1/2 c Fruit, peeled & sliced (about 4 -5 apples & pears)
- 3/4 c Old Fashioned/Large flake oats
- 1/2 c brown sugar
- 1/4 c white sugar
- 1/2 c flour
- 1 1/2 tsp cinnamon
- 1/2 tsp powdered ginger
- pinch of salt
- 1/2 c butter

Instructions:

1. Preheat oven to 375
2. Place sliced fruit in 9x9 baking dish
3. In a small bowl mix the oats, sugars, flour, cinnamon, ginger & salt.
4. Cut in the butter with a fork or pastry blender until the mixture resembles bread crumbs.
5. Sprinkle mixture over fruit, and bake for 35 minutes or until tender.

