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## Fruit Crisp

*From Jeanette's Recipe Cards*

See options below for other fruits. Serve warm or cold with ice cream.

Quantity	Ingredients	Preparation Notes
3 C	Red Tart Cherries (pitted)	• Combine cherries and extract.
1/2 tsp	Almond Extract (optional)	• Place in a greased 8x8 baking pan
1/3 C	Flour	• Combine dry ingredients in separate bowl
1 C	Oats, Quick or Old Fashioned	• Add butter
1/2 C	Brown Sugar (packed firm)	• Mix until crumbly
1/2 tsp	1/2 C Butter or Margarine	• Sprinkle crumb mixture over cherries
Salt	(melted)	• Bake at 375° for 20 - 25 minutes

Options:

1. Apple Crisp - Substitute 6 Cups sliced cooking apples for the cherries. Omit almond extract. Mix 1 Tbsp Cinnamon with dry ingredients.
2. Blueberry Crisp - Substitute 3 Cups fresh or frozen blueberries for the cherries. Omit almond extract. Add 1/4 tsp lemon juice to blueberries.
3. Peach Crisp - Substitute 6 Cups fresh sliced peaches or one 30 oz can sliced peaches (drained) for cherries. Omit almond extract.