



Apricot Crumble

Makes 4 servings ~ \$4.05 (\$1.01 per serving)

This is a very quick dessert inspired by the abundance of a good season's harvest. Cost is minimal if you or a neighbor have an apricot tree and a good bumper crop!

Ingredients

- 3/4 lb. apricots, stones removed
- 2 oz. butter
- 2 oz. sugar
- 2 oz. flour
- Pinch of cinnamon
- Zest of 1/2 organic orange

Directions

1. Break apricots in half, place in 8" non-stick pan or pie plate. Sprinkle orange zest on top.
2. For crumble: Dice cold butter into 1/4" pieces. Add sugar, flour and cinnamon. Using your hands squeeze crumble mixture until barely combined.
3. Add crumble on top of apricots.
4. Put in oven at 375° F for 15 - 20 minutes.
5. When finished, slide onto serving plate and serve with your favorite ice cream or whipped cream.

Recipe courtesy of Roland Richter, Joe's Dining

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