



Farmer's Market Cherry Crisp

Makes 6–8 servings ~ \$14.95 (\$2.49–\$1.87 per serving)

Ingredients

Crisp Topping

- 1 cup. Butter (*cold*)
- 2 cups Brown Sugar
- 1 1/2 cups Oats
- 2 cups Flour
- 1 1/2 tsps. Cinnamon
- 2 cups Bread Crumbs

Mix all the ingredients together until the butter is well incorporated and the mixture is crumbly.

Cherry Crisp

- 6 cups Cherries, pitted
- 1 cups Brown Sugar
- 3 Tbsp. Cornstarch
- 2 Tbsp. Butter, cut into pieces
- 5 cups Crisp Topping

Directions

1. Find some cheap labor to help clean and pit the cherries.
2. Mix the cherries, brown sugar and cornstarch. Put the fruit mixture into a 9 inch pie pan that has been rubbed with butter.
3. Top the fruit with the 2 tablespoons of butter. Use crisp topping to cover fruit. You can make a heavy topping or light topping depending on your preference.
4. Bake for 30 minutes at 325° until fruit is bubbling. Serve warm with whipped cream, crème fraiche or ice cream.

Recipe courtesy of Peyton Young, Harry's Roadhouse

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