

Fruit Crisp

Leslie Warmke MG

4-5 cups of fruit, fresh or frozen

2 to 4 T sugar to taste

1 to 2 Tbs. lemon juice, depending on fruit

Mix and put into 8 inch pan or small
ramekins

Topping:

1/2 cup oats

1/2 cup brown sugar

1/4 cup flour

1/4 tsp. cinnamon or nutmeg

1/4 cup butter

1/4 cup chopped nuts (optional)

*This is borrowed from an
old Better Homes &
Gardens Cookbook. It is a
favorite with my husband
and can be whipped up very
quickly.*

Preheat oven to 375°.

1. Mix dry ingredients together in a bowl then cut in butter until coarse crumbs are formed.
2. Sprinkle mixture over fruit. Bake for 30 minutes.