

Apricot Crisp

Simple & Delicious Test Kitchen

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Servings: 4

Start to Finish Time: 25 minutes

3 cans (15 oz each) reduced-sugar apricot halves, drained

2 tablespoons brown sugar

1/2 teaspoon ground ginger

TOPPING

1/4 cup all-purpose flour

3 tablespoons brown sugar

3 tablespoons quick-cooking oats

2 tablespoons flaked coconut

1/4 cup cold butter, cubed

Preheat the oven to 400 degrees.

In a large bowl, combine the apricots, brown sugar and ginger.

Divide among four greased 8-ounce baking dishes.

In a small bowl, combine the flour, brown sugar, oats and coconut.

Cut in the butter until the mixture resembles coarse crumbs. Sprinkle over the apricots.

Bake for 15 minutes or until the filling is bubbly and the top is golden brown.

Per Serving (excluding unknown items): 188 Calories; 12g Fat (55.6% calories from fat); 2g Protein; 20g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 122mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fat; 1/2 Other Carbohydrates.