

Dessert

Cherry-Almond Crisp

Cooking Light Magazine

Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 35 minutes

1 cup dried tart cherries
1 cup boiling water
2 pounds sweet cherries, pitted
2/3 cup granulated sugar
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
cooking spray
3/4 cup all-purpose-flour
3/4 cup old-fashioned rolled oats
1/2 cup packed brown sugar
1/4 cup sliced almonds
1/2 teaspoon salt
5 tablespoons unsalted butter, melted
.25 tea, almond extract

Preheat oven to 375 degrees.

Combine dried cherries and boiling water in a small bowl; cover and let stand for 30 minutes.

Combine the dried cherries and soaking liquid with two pounds of sweet cherries, granulated sugar, all-purpose flour, vanilla extract and cinnamon in a large bowl; stir well. Let stand for 15 minutes.

Pour the cherry mixture into a 13x9-inch baking dish coated with cooking spray.

Bake for 40 minutes or until thick and bubbly.

While cherry mixture bakes, weigh or spoon 3/4 cup of flour into dry measuring cups, and level with a knife.

Combine the flour, oats, brown sugar, almonds and salt in a medium bowl and stir well.

Combine butter and almond extract in a small bowl and drizzle over the oat mixture, stirring until moist clumps form.

Remove cherry mixture from the oven and sprinkle evenly with the streusel topping.

Bake an additional 20 minutes or until streusel is golden brown.

Let stand for 5 minutes. Serve warm and top with vanilla ice cream, if desired.

Per Serving (excluding unknown items): 254 Calories; 7g Fat (25.4% calories from fat); 3g Protein; 47g Carbohydrate; 3g Dietary Fiber; 13mg Cholesterol; 96mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.