

Dessert

Cherry-Nectarine Crisp

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Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes

3 pounds nectarines, cut into wedges
1 1/2 pounds (3 cups) cherries, pitted
1/4 cup granulated sugar
3 tablespoons cornstarch
1 tablespoon fresh lime juice
1 tablespoon brandy (optional)
3/4 cup packed brown sugar
1/4 cup old-fashioned rolled oats
1/3 cup all-purpose flour
1/2 cup roasted, salted almonds, chopped
1/4 cup nutmeg, freshly grated
1/8 teaspoon salt
1/2 cup (1 stick) cold butter or margarine, cut up

Preheat the oven to 375 degrees.

Grease a 3-quart shallow ceramic baking dish.

In a large bowl, toss the nectarines, cherries, granulated sugar, cornstarch, lemon juice and brandy, if using, until well mixed.

Spread the mixture in an even layer in the prepared dish.

In a medium bowl, combine the brown sugar, oats, flour, almonds, nutmeg and salt.

Add the butter. With a pastry blender or fingertips, combine the butter and the dry ingredients until pea-size clumps form. Sprinkle over the fruit mixture.

Bake 40 to 45 minutes or until golden brown on top.

Serve warm.

Per Serving (excluding unknown items): 250 Calories; 2g Fat (7.9% calories from fat); 3g Protein; 58g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 41mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 1/2 Fat; 2 Other Carbohydrates.