

**Dessert**

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# **Orange-Apricot Crisp**

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**Servings: 12**

**8 oranges**

**1 teaspoon grated orange zest**

**2 cups dried apricots, thinly sliced**

**1/2 cup dried currants or raisins**

**1/2 cup candied ginger root, chopped**

**1 cup brown rice flour**

**1/2 cup sugar**

**1/2 teaspoon salt**

**6 tablespoons margarine, softened**

**1/2 teaspoon vanilla extract**

Preheat oven to 350 degrees.

Coat a 9-inch-square baking dish with cooking spray.

Cut the ends from the oranges. Stand one orange on the cutting board and slice away the peel and pith. Cut the orange into quarters. Cut the quarters into 1/2-inch-thick slices. Repeat with the remaining oranges. Transfer to a bowl.

Stir the apricots, currants and candied ginger into the oranges. Spread the mixture into the prepared baking dish.

Stir together the brown rice flour, sugar, orange zest and salt in a bowl. Rub the margarine and vanilla into the rice flour mixture until combined and the mixture forms large crumbs. Spread the crumb mixture over the orange mixture.

Bake for 30 to 40 minutes or until the top of the crisp is golden brown. Cool for 10 minutes.

Serve warm.

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Per Serving (excluding unknown items): 248 Calories; 6g Fat (21.7% calories from fat); 3g Protein; 48g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 159mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.