

cherry crisp

Ingredients

filling

10 oz. frozen pitted cherries

⅛ cup sugar

1 Tbsp. cornstarch

½ Tbsp. lemon juice

topping

⅓ cup flour

¼ cup rolled oats

¼ cup brown sugar

1 Tbsp. butter

½ Tbsp. orange juice

1 tsp. cinnamon

¼ tsp. salt

Instructions

1. Preheat oven with 375°. Spray a baking dish with oil.
2. In a small bowl, combine cherries, sugar, cornstarch and lemon juice. Toss to coat. Place filling into baking dish and cover with foil. Bake for 20 minutes.
3. While filling bakes, mix together flour, oats, brown sugar, cinnamon and salt. Add butter and mix with hands. Pour in orange juice and mix evenly.
4. After 20 minutes, stir the fruit and sprinkle topping over the baking dish. Leave uncovered and bake for 30 - 35 minutes.
5. Remove from oven and let cool for 5 - 10 minutes.
6. Enjoy!

