

## **Amy's GF Fruit Crisp Mix (read through the instructions before you start)**

*Recipe makes 1 medium fruit crisp or can be doubled*

### Crisp Topping:

1/2 bag of Amy's GF fruit crisp mix or about 1 cup

5 tablespoons unsalted butter, melted or 5 tablespoons vegetable oil

3-4 cups sliced fruit like apples (better to pre-cook these a little), peaches, nectarines and/or blueberries, blackberries, strawberries and/or olallieberries

2-3 tablespoons sugar or any sweetener (you can use as little or as much as you like)

1 tablespoon cornstarch or any starch

1. Preheat the oven to 375°F. Butter or spray a 2 to 2-1/2 quart baking dish (medium sized, enough to hold all of the fruit with room for the topping).
2. In a small bowl, combine the fruit crisp mix with the butter or oil. It should look like cookie dough. Set aside.
3. Mix the fruit, sugar and cornstarch and toss gently so as not to break the berries.
4. Transfer the fruit mixture to the greased baking dish and cover evenly with the crisp topping. You can use a spoon and spread the topping over the fruit or use your hands to distribute.
5. Place the baking dish in the oven and bake until the top is well browned and the fruit is tender when pierced with a knife, about 35-40 minutes. If the topping is not browned and the fruit is done, you can broil briefly but keep an eye on it so it doesn't burn.
6. Serve with whipped cream or ice cream.