

FRUIT CRISP

FROM SONJA ARDUSER

Dr. Arduer
2015

TOPPING

- 1 CUP FLOUR
- 1/2 CUP PACKED BROWN SUGAR
- 1/4 CUP GRANULATED SUGAR
- 1/2 TSP CINNAMON
- 1/8 TSP NUTMEG
- 1/8 TSP GINGER

8 TBSP SOFTENED BUTTER CUT INTO EIGHT PARTS
PLACE ALL DRY INGREDIENT IN GALLON ZIPLOC BAG
SHAKE WELL

ADD BUTTER CHUNKS EVENLY DISTRIBUTED INTO DRY
INGREDIENTS. CLOSE WELL

MUSH DRY INGREDIENTS AND BUTTER UNTIL WELL MIXED
I USUALLY MAKE 4 TIMES ONE TOPPING RECIPTE
AND KEEP IN THE REFRIGERATOR FOR FUTURE USE.

FRUIT LAYER

COMBINE IN CASSEROLE DISH
6 CUPS FRUIT

I USE RHUBARB, BLUEBERRIES, APPLES, WHATEVER LOOKS GOOD
YOUR IMAGINATION IS THE LIMIT

- 1 TO 2 CUPS BROWN SUGAR
- 1/2 TO 1 CUP GRANULATED SUGAR
- (I TRY TO USE LESS SUGAR DEPENDING ON SWEETNESS
- 1 TO 2 TSP CINNAMON

- 1/2 TSP GINGER
- 1/2 TSP NUTMEG
- 1 TSP GRATED ORANGE PEEL
- ALLOW TO SIT FOR 1 HOUR PLUS

BAKE AT 350 DEGREES FOR 35 TO 45 MINUTE
PLACE 1/2 OF THE TOPPING ON FRUIT
COOK 15 MINUTES
ADD REST OF TOPPING AND FINISH BAKIN
SERVER WITH ICE CREAM

**YOU-PICK
APPLES**

country
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