

The Easiest Fruit Crisp

Recipe adapted from *TheKitchn*, written by Meghan Splawn

This one-bowl fruit crisp recipe is packed with lightly sweetened, warmly spiced fruit and finished with a buttery oat topping.

SERVES

6-8

PREP

30 minutes

COOK TIME

1 hour

Fruit crisp is the lazy baker's best friend, and ideal for new bakers. It delivers all the flavor and satisfaction of a fruit pie, but in half the amount of time. Tender, lightly sweetened, warmly spiced fruit gets dressed up with a sprinkle of buttery oat topping that cracks under the pressure of a spoon. It's truly the only crisp recipe you need for fall.

4 Key Tips:

- 1. Choosing your fruit.** This crisp is adaptable depending on what fruit you like and have access to. You could use peaches, apples, berries, and either fresh or frozen! If using frozen fruit, however, try to thaw it for a few hours before and pour any of the juices in your recipe!
- 2. Use the same bowl for the filling and topping.** Once you've tossed the fruit into the baking dish, use the same bowl to mix up the oat topping. This saves on cleaning up!
- 3. Melted butter makes for clumpier, crunchier crisp.** Skip trying to work cold butter into flour for an easier recipe and a potentially crispier, crunchier topping.
- 4. Bubbles are key for baking.** The crisp should be bubbling when you take it out. This shows that the thickening agent (cornstarch or tapioca starch) has activated!

Fruit Crisp Recipe

INGREDIENTS

FOR THE FILLING:

- 2 pounds fruit (fresh or frozen & thawed) chopped into smaller pieces
- 1/2 small lemon
- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract

FOR THE TOPPING:

- 12 tablespoons (1 1/2 sticks) unsalted butter, plus more for the baking dish
- 1 1/2 cups old-fashioned rolled oats
- 1 cup all-purpose flour
- 1/2 cup packed light brown sugar
- 1/2 teaspoon kosher salt
- 1 teaspoon cinnamon

INSTRUCTIONS

Before you begin: Heat the oven to 350°F. Coat your baking dish with butter or oil and set aside. Prepare your ingredients, including melting the butter and allowing it to cool slightly.

- 1) **Make the fruit filling.** Mix cornstarch and sugar together in a large bowl to break up any lumps. Add the fruit and lemon juice and toss gently to coat. Add vanilla, if using. Transfer to the baking dish and spread into an even layer.
- 2) **Make the crisp topping.** Mix together your oats, flour, brown sugar, salt, and cinnamon in a bowl. It can be the bowl that was just used for the fruit! Stir until combined. Drizzle the melted butter in and stir. Your mixture should look like wet sand.

3) Top the crisp. Scatter the crisp topping evenly over the fruit mixture, leaving large clumps intact.

4) Bake the crisp for 50 to 60 minutes. Bake until the fruit juices are bubbling around the edges of the baking dish and the topping is golden, about 45 to 60 minutes.

5) Cool the crisp. Let the crisp cool on a wire rack for at least 15 minutes before serving.

RECIPE NOTES

Make ahead: The crisp topping can be made in advance. Store in the fridge for up to 3 days or freeze for up to a month.

Storage: The cooled crisp can be covered and refrigerated for up to 1 week. Serve cold, room temperature, or re-warmed in a low oven for 20 minutes.