



Stone Fruit Breakfast Crisp

Yield: 2 to 3 cups of fruit crisp

Adapted from *The Smitten Kitchen Cookbook*
by Deb Perelman

Ingredient Notes

Depending on how sweet your fruit is, adjust the sugar to your liking. Turbinado sugar is best if you have it, but white or brown sugar will be delicious if you don't. We use flours from Weiser Farms and the Tehachapi Grain Project. Their Tehachapi Rye or Sonora Flour make delicious crisps but any white or whole wheat (or even gluten free!) flour will do a great job.

Fruit

- 1 pound (455g) chopped peel-on peaches, plums, nectarines, apricots, or any combination of stone fruit with peel
- 2 Tablespoons (25g) sugar
- 1 Tablespoon whole wheat flour

Topping

- ¼ cup (50g) of Buon Gusto Farms Extra Virgin Olive Oil
- 2 Tablespoons (25g) sugar
- ½ cup (40g) rolled oats (or gluten free oats)
- ½ cup (65g) whole wheat flour
- Large pinch of salt

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- ◆ Preheat your oven to 400 degrees
 - ◆ Place chopped fruit into a small baking dish (1 quart size is perfect). Stir the fruit in with the sugar and flour.
 - ◆ Pour Buon Gusto olive oil in a medium bowl. Stir in sugar, then oats, then flour, finishing with salt and almonds.
 - ◆ When large clumps form, sprinkle the topping over the fruit.
 - ◆ Bake for 30 minutes, or until top is lightly browned and fruit bubbling.

Serve warm or chilled, but best served with yogurt.

