



Plum Crisp

Use this basic crisp topping with apricots, cherries, blueberries and peaches in the summer, as well as apples and pears in the fall.

Makes 9 servings

For the filling:

6 cups sliced plums or pluots (10 to 12 large plums)

1 tablespoon cornstarch or flour (if your plums are very ripe, use a bit more)

$\frac{3}{4}$ to 1 cup sugar (taste the fruit to determine how much - riper fruit will need less sugar)

For the topping:

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup quick-cooking oats

$\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup melted butter

$\frac{1}{2}$ teaspoon cinnamon

pinch of salt (if using unsalted butter)

1. Preheat the oven to 375°. Butter or oil an 8 x 8 inch square baking dish (or any that holds 8 cups).
2. In a large bowl, combine the plums, cornstarch, and sugar. Arrange the plum mixture in the baking dish.
3. In a small bowl, combine the topping ingredients. Crumble the topping evenly over the plums.
4. Bake for 40 to 50 minutes, until the top is browned and the filling is bubbling. For a browner top, heat the crisp under the broiler for a minute or two.