



Autumn Harvest Fruit Crisp

Flavors of Fall blend into a September sweet treat

Crisp Topping

- 1/4 cup butter
- 1 teaspoon cinnamon
- 1/3 cup packed light brown sugar
- 1/2 cup quick or old-fashioned oats
- 1/4 cup chopped walnuts
- 1/4 cup all-purpose flour
- 1-1/2 teaspoons grated orange peel

Autumn Fruits

- 4 cups peeled apple slices (about 4 to 5 apples)
- 1 pear, cored, sliced
- 1/3 cup dried cranberries
- 2 Tablespoons orange juice

Garnish: 4 Tablespoons maple syrup, divided;
As desired plain traditional Greek Yogurt
Chopped walnuts; Ground cinnamon as desired

Preheat oven to 350 degrees F. Coat a 9-inch deep dish pie pan with nonstick baking spray

Place crisp topping ingredients in large bowl; cut together with hands or pastry blender to combine ingredients, forming a crumb mixture. Set aside.

Peel and core apples, slice thinly. Place in large bowl. Core pears; slice thinly; place in bowl, add cranberries; drizzle with orange juice; lightly toss.

Place 2/3 of fruit in pie pan; sprinkle with 1/4 of topping; place remaining fruit over topping; sprinkle the top with remaining topping. Bake in preheated 350-degree F oven for 50 minutes or apples are tender. Remove from oven; drizzle with 2 Tablespoons maple syrup. Set aside. When crisp is warm; place a dollop of yogurt in center of pie; sprinkle yogurt with cinnamon and chopped walnuts. Drizzle remaining maple syrup over crisp. Serves 4 to 6

Cook's Note: For the best flavor; we use different varieties of apples. I love the blend of flavors. I also leave the peel on the pear for added texture. The warm crisp is a real comfort dish.

About the Recipe: The special joy of autumn comes with that first bite of a warm apple dessert, especially if it combines a bit of pears and cranberries. Add a dollop of chilled traditional Greek yogurt and drizzles of maple syrup. This is a wonderful way to welcome the Fall season.