

Add-a-Crunch

Serves 12

This recipe may be made in large batches and stored in a tightly sealed container for a quick, easy addition to fruit - a yummy dessert in no time!

- 2 cups rolled oats
- ½ cup flour
- 1 cup brown sugar
- 1 tsp cinnamon
- ¼ cup butter or nut oil, such as walnut or sesame
- ½ - 1 cup chopped nuts
- Other spices as desired - nutmeg, mace, ginger - optional

Mix dry ingredients, except nuts. Add butter or oil; cut in with a pastry blender until crumbly. Mix in nuts.

Slice or cut bite size any sturdy fruit, such as: apples, peaches, nectarines, plums or berries. Combinations of fruit are also great!

Place fruit in casserole dish or custard cups for individual servings. Sweeten if desired. Top with Add-a-Crunch. Bake 350 degrees for approximately 30 minutes. Eat hot, topped with whipped cream.

