

Recipe adapted from my friend Beth's kitchen.



Cherry-Apricot Crisp

1 c apricots, peeled and cut into 1" pieces
3 c sweet cherries, pitted
3/4 c brown sugar
1/2 c whole wheat flour
2 T wheat germ
1/2 c oats
1/2 c butter
Cinnamon and nutmeg to taste

Preheat oven to 375F. Grease a medium-size casserole dish or baking dish and fill the dish with the fruit. In a mixing bowl, combine the remaining ingredients using a pastry blender or two knives in a scissor fashion. Sprinkle the mixture over the fruit and bake for 30 minutes. Serve warm or at room temperature. Serving suggestion: Serve warm with vanilla ice cream and sprinkle with cinnamon sugar.