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Seasonal Crisp with Mixed Stone Fruits

Makes 8 servings

Choose your own flavors with whatever fruits are in season: Combine peaches and plums, apricots and nectarines, apricots and plumcots, peaches and cherries, or any two stone fruits. Serve with yogurt, custard, or sour cream sweetened with honey.

1 cup sifted all-purpose flour
1/2 cup firmly packed brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon nutmeg
6 tablespoons butter, sliced, and chilled
3 pounds stone fruits of your choice, pitted and sliced (about 6 cups sliced)
1/2 cup granulated sugar

1. Preheat the oven to 375°F.

2. Mix the flour, brown sugar, cinnamon, ginger, and nutmeg in a medium-sized mixing bowl. Cut in the butter with a pastry blender or knife until the mixture forms large crumbs.

3. Toss the fruits with the granulated sugar in a 2.5 –3 quart baking dish and spoon the flour mixture over the top.

4. Bake in the middle of the oven for 40 minutes, or until golden.