

Salt and Serenity

Apricot Raspberry Crisp

Serves 6-8

1 cup all-purpose flour
½ cup brown sugar, packed
½ cup quick cooking oats (not instant)
½ teaspoon kosher salt
6 ounces (1 ½ sticks) butter, chilled, cut into 1-inch cubes
(If you are following a vegan diet, try using chilled coconut oil instead of butter)
½ cup shelled pistachios, toasted, cooled and coarsely chopped
3 pints raspberries (about 4 cups)
2 pounds ripe fresh apricots (about 14 apricots), pitted and diced into ½ inch pieces (about 4 cups diced)
2 Tablespoons Minit Tapioca
¼ - ½ cup sugar (depending on how sweet and ripe the apricots are. Add ¼ cup to start, mix well and then add more to taste if necessary)
Vanilla ice cream (optional)

1. Preheat oven to 425°F. Make crisp topping. In a large mixing bowl, add flour, brown sugar, oats and salt. Mix well to combine. Add cold butter on top and using your fingers, work the butter into the dry ingredients until the mixture is crumbly and the butter is about the size of small peas. Add chopped pistachios and mix in well. Set crisp topping aside.
2. Mix raspberries and apricots in a large mixing bowl. Add Minit Tapioca and ¼ cup of sugar and mix well to combine everything thoroughly. Taste to see if any additional sugar is needed. Let sit for about 5 minutes to let the tapioca dissolve.
3. Place fruit in an 9-inch square glass or ceramic baking dish, or a 10 inch cast iron pan. Cover the fruit with the crisp topping, squeezing small handfuls of the topping together to create clumps. Place crisp on a foil lined baking sheet to catch any drips. Bake for 15 minutes. Turn oven down to 350°F and bake for another 30 minutes until crisp is bubbling. Serve warm or at room temperature. It's always a good idea to add a scoop of vanilla ice cream.