THE J.M. SMUCKER Co

Orchard and Berry Fruit Crisp

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	8	N/A

Ingredients

- **Toppings:**
- 2 cups Robin Hood® Oats

  Robin Hood® Quick Oats

- 3/4 cup SUGAR IN THE RAW® Natural Turbinado Sugar
- 1/2 cup Robin Hood Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 cup chopped pecans, optional
- 1 tsp cinnamon
- 1/4 tsp salt
- 3/4 cup butter, melted
- **Filling:**
- 3/4 cup SUGAR IN THE RAW Natural Turbinado Sugar
- 2 tbsp Robin Hood Original All Purpose Flour

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- 1 tsp cinnamon
- 1/4 tsp salt
- 4 lbs ripe pears, peaches, nectarines or apples peeled, cored/pitted and cut into ½”/1.3 cm cubes (about 3 cups/750 mL)
- 2 cups mixed fresh berries (sliced strawberries, blueberries, raspberries, blackberries or any desired combination)

Directions

Step 1:

Preheat oven to 350°F (180°C). Place eight, 1 cup (250 mL) oven proof ramekins on a baking sheet.

Step 3:

Combine topping ingredients in a small bowl. Reserve.

Step 5:

Mix sugar, flour, cinnamon and salt in a large bowl. Add all the fruit to sugar mixture. Toss well to coat fruit. Divide fruit mixture into prepared baking dishes. Sprinkle with reserved topping mixture.

Bake in preheated oven, 40 to 45 minutes or until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.

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