

INGREDIENTS FOR 6 SERVINGS

Filling:

- 2 Peaches
- 1 Nectarine
- 2 Plums
- ½ Cup Granulated Sugar
- 3 Tablespoons Cornstarch
- 1 Teaspoon Vanilla Extract
- 1 Tablespoon Unsalted Butter
- 1 Pinch of Salt

Crumble:

- 1 Cup All Purpose Flour
- ½ Cup Brown Sugar
- ½ Cup Granulated Sugar
- ½ Cup Old Fashioned Oats
- ½ Cup Toasted Almonds
- ½ Cup Honey Oat Cluster Cereal
- ½ Teaspoon Cinnamon
- 1 Stick Unsalted Butter, Diced into Cubes
- 1 Pinch of Salt

PREPARATION

Preheat oven to 375°.

Cut all of the fruit first in half. Remove the pits. Slice the fruit into slices, and then dice into bite size pieces, and add to a medium size bowl. Add the sugar, and cornstarch and mix. Set aside until crumble is complete.

In a food processor prepare the crumble. Add the flour, brown sugar, granulated sugar, old fashioned oats, almonds, cereal and cinnamon. Drop in the butter cubes and salt. Pulse the crumble to combine. If you don't have a food processor, use a pastry blender in a large bowl and cut in the butter until well distributed.

Add the fruit to the bottom a 13x9 baking dish, and cover with the crumble. Bake at 375° for about 30 minutes, or until golden brown. Best served with fresh whipped cream or ice cream.

