

# Cherry Crisp

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*Serve this summer classic with a scoop of fresh vanilla ice cream for the good life done simply.*

## Ingredients:

Filling:

4 cups pitted fresh cherries

1 cup cherry juice

¼ cup sugar

3 tablespoons cornstarch

Topping:

1 cup rolled oats

½ cup all-purpose flour

½ cup packed brown sugar

½ cup butter, melted

½ teaspoon salt

¼ teaspoon ground cinnamon

## Directions:

- 1) Preheat oven to 350°F. Lightly grease an 8-inch baking dish.
- 2) Prepare the filling: Combine all ingredients in a large bowl; toss well to coat. Arrange evenly in baking dish.
- 3) Prepare the topping: Combine all ingredients in a medium bowl. Sprinkle over cherry mixture.
- 4) Bake 20 to 25 minutes, until bubbly and topping is golden. Cool 5 minutes; serve warm or cold.

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