

# AMERICA'S TEST KITCHEN

from the editors of  
**COOK'S ILLUSTRATED**

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## OUR RECIPES

### Fruit Crisp

A dollop of whipped cream or vanilla ice cream is always welcome, especially if serving the crisp warm.



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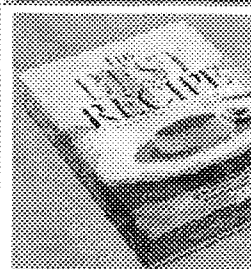
6 tablespoons all-purpose flour  
1/4 cup packed light brown sugar  
1/4 cup granulated sugar  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
5 tablespoons unsalted butter, chilled, cut into 1/2-inch pieces  
3/4 cup coarsely chopped nuts  
1 recipe Fruit Fillings for Crisps and Betties \*  
(see fruit cooking table )

1. Pulse flour, sugars, spices, and salt in workbowl of food processor. Add butter and pulse 10 times, about 4 seconds each pulse. The mixture will first look like dry sand, with large lumps of butter, then like coarse cornmeal. Add nuts, then pulse again, four to five times, about 1 second each pulse. Topping should look like slightly clumpy wet sand. Be sure not to overmix or mixture will become too wet and homogeneous. Refrigerate topping while preparing fruit, at least 15 minutes.

2. Adjust oven rack to lower-middle position and heat oven to 375 degrees. Scrape fruit mixture with rubber spatula into 8-inch square (2-quart) baking pan or 9-inch round deep dish pie plate. Distribute chilled topping evenly over fruit.

3. Bake for 40 minutes. Increase oven

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fruit filling

\* 2 cans (14 1/2 oz. each)  
sliced peaches  
10 oz. frozen  
raspberries

1/4 c. sugar  
- When put in baking  
pan, try to drain  
liquid away as much as possible.

temperature to 400 degrees and continue baking until fruit is bubbling and topping turns deep golden brown, about 5 minutes more. Serve warm. (Crisp can be set aside at room temperature for a few hours and then reheated in a warm oven just before serving.)