**Summer Fruit Crisp**

**Serves:** Makes 6 to 8 Servings

**Ingredients:**

**FOR TOPPING**

1. ½ cup (1 stick) cold unsalted butter, cut into ½-inch pieces
2. ¼ teaspoon kosher salt
3. 1 cup unbleached all-purpose flour
4. ¼cup pecans
5. 1½ teaspoons orange zest

**FOR FILLING:**

1. 2 cups ripe strawberries, hulled and quartered
2. 2 cups blueberries, rinsed
3. 2 cups raspberries, rinsed
4. ½ cup granulated sugar
5. 2 teaspoons lemon juice
6. 2 tablespoons unbleached all-purpose flour
7. 3/4 teaspoon ground cinnamon

**Procedures:**

Preheat the oven to 350°F and position an oven rack in the center.   
  
**To make the topping:** In a food processor fitted with a metal blade, add the sugar, butter, salt, flour, pecans and zest. Pulse until the mixture resembles small pea-sized clumps.   
  
**To make the filling:** In a large bowl, use a spatula to toss together the berries, sugar, lemon juice, flour and cinnamon until all the fruit is coated evenly. Scoop filling into an 8 inch square baking dish and spread in an even layer. Sprinkle the topping over the fruit in an even layer (do not press down).   
  
Place baking dish on a baking sheet and bake for 40 to 50 minutes, until the topping is nicely browned and the fruit is bubbling and soft. Remove from the oven and let rest 10 minutes before serving.

*Tested and perfected in the Sur La Table kitchen*