

CHERRY CRISP*

“Recipe by O. Campbell and Y. Borgmann”

Ingredients (serves 15)

1 ½ cups all-purpose flour
1 cup quick oatmeal
1 cup brown sugar
½ teaspoon salt
½ teaspoon baking soda
½ cup butter
¼ cup flour or cornstarch
2/3 cup sugar
1 quart sweet cherries pitted & juice
1 teaspoon lemon juice
½ teaspoon almond extract

Directions

- Mix together first 5 ingredients and cut in butter
- Divide mixture in half
- Press one half into bottom of greased 9x13 inch cake pan
- Spread cooked filling over bottom layer.
- Sprinkle other half mixture over filling.
- Bake at 350 degrees for 30 minutes

Filling:

- Mix cornstarch or flour and sugar in saucepan
- Add pitted cherries and juice, lemon juice and almond extract.
- Cook over medium heat while stirring until thick
- Spread over base and sprinkle with topping
- Bake as above

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