One Pot Fruit Crisp

**Ingredients:**

**Topping**
- 3 tbsp butter, or grapeseed oil
- 1/4 cup brown sugar
- 1/2 cup slivered almonds
- 1/2 cup old fashioned oats

**Fruit Filling**
- 1 tbsp butter, or grapeseed oil
- 2 apples, green or golden delicious, diced
- 2 D’anjou pears, diced
- 1/4 cup sugar
- 1 1/4 tsp cinnamon
- 1/4 tsp ground nutmeg
- 1 lemon, juiced and zested

**Directions:**
- For topping: Melt butter in a thick bottomed pot over medium heat. Add sugar to butter, stir to melt sugar into butter.
- Stir in almonds until well mixed, stir in oats.
- Pour topping mixture onto a parchment lined cookie sheet, set aside to cool. Wipe pot and set back on stove.
- For fruit filling: Melt butter in pot over medium heat. Add apples and pears into pot, turn the heat up to medium high.
- Add sugar, cinnamon and nutmeg into pot, stir well. Cook until pears and apples are tender, remove from heat and stir in lemon juice and zest.
- To serve place apple and pear mixture into bowl and crumble on topping.

Created, cooked, and provided by **Culinary Chef Jessica Vanroo** at Health & Fitness Fridays workshop on 2/8/2013