

Spring Crisp

(adapted
from
The Joy of
Vegan Baking)

Ingredients:

(filling)

- 5 heaping cups peaches, peeled & sliced $\frac{1}{8}$ " thick
- $1\frac{1}{2}$ cups blackberries, sliced in halves
- $\frac{1}{4}$ cup white wine (any!)
- juice of $\frac{1}{2}$ lemon
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ + salt
- $\frac{1}{4}$ + cardamom
- $\frac{1}{2}$ + cinnamon
- 1 T flour
- 2 T cornstarch

(topping)

- 1 cup rolled oats
- $1\frac{1}{4}$ cup chopped pecans, divided
- $\frac{1}{2}$ cup whole wheat pastry flour
- $\frac{1}{2}$ cup "butter" or canola oil
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ + salt
- $\frac{1}{4}$ + cardamom
- $\frac{1}{2}$ + cinnamon
- $\frac{1}{2}$ + anise seeds
- 1 T maple syrup

Method: Preheat oven to 350°F

(filling)

In a large bowl, combine all filling ingredients and mix gently.

(topping)

Combine 1 cup of the pecans with all ingredients other than the maple syrup. In a separate bowl, mix the remaining nuts with the syrup.

Spread the filling into a deep 8" baking dish. Crumble the topping over and spread ~~it~~ carefully. Bake 35 minutes, stopping at 20 minute mark to add pecan-syrup mixture over the oat crumble.

Allow crisp to cool completely, then serve with non-dairy ice cream and whisky caramel sauce.