

Apple Pear Crisp

(adapted from *The Joy of Cooking*)

Position a rack in the lower third of the oven. Preheat the oven to 375°F. Have ready a 2-quart earthenware or glass baking dish, 2 inches deep, buttered or sprayed with oil.

Peel and core:

4 medium apples (in season)

4 medium pears (in season)

Cut all in half and then in 1" chunks. Spread evenly in the baking dish. Combine:

$\frac{3}{4}$ c. all-purpose flour

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{4}$ tsp. nutmeg

Add:

8 Tbsp. cold unsalted butter, cut into small pieces

Using a pastry blender or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse bread crumbs. Or do this with a food processor, taking care not to blend the butter too thoroughly. Scatter the topping evening over the fruit. Tap the dish on the counter once or twice to settle in the crumbs. Bake until the topping is golden brown, the juices are bubbling and the apples are tender when pierced with a skewer, 50-55 minutes. Serve warm with **cinnamon ice-cream**.

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Cinnamon Ice Cream

2 qt. vanilla ice cream

2 tsp. cinnamon

Thaw container of vanilla ice cream on kitchen counter for approximately 2 hours until it is just soft enough to whip with a hand or stand electric mixer. Add cinnamon while whipping and mix thoroughly. Return to container and refreeze.

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