

Cherry Crisp

Ingredients

Filling:

- 4 cups fresh cherries, pitted
- 1/2 cup sugar
- 2 Tbsp flour

Topping:

- 3/4 cup quick cooking oats
- 1/4 cup brown sugar
- 1/4 tsp cinnamon
- 1/2 cup flour
- 1/8 tsp baking powder
- 1/8 tsp baking soda
- 1/2 stick butter, melted

Preparation

Preheat the oven to 350 degrees and spray an 8×8" baking dish with cooking spray. In a medium bowl, mix together the cherries, sugar, and flour. In a medium bowl, whisk together all of the topping ingredients. Pour the filling into the baking dish, and then sprinkle the topping mixture over the top. Bake 30-35 minutes or until golden brown. Serve warm.