



# Fruit Betty with Crumb Topping

A fresh, seasonal dessert with a sweet topping. Made with our [Baking & Pancake Mix](#).

## Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- $\frac{1}{3}$  cup brown or white sugar
- $\frac{1}{2}$  teaspoon cinnamon (optional)
- $\frac{1}{3}$  cup butter or oil
- $\frac{1}{3}$  cup chopped nuts (optional)
- 2 to 6 cups fruit (amount depends on dish size)

## Directions

Preheat oven to 350°.

Mix Baking & Pancake Mix, sugar and cinnamon together. Rub the butter or oil into the flour mixture with your fingers or pastry cutter until the mixture resembles coarse bread crumbs. Add nuts and toss lightly to combine.

Peel and slice fruit such as peaches, nectarines and apples. Use any combination of these, and/or berries, to make approximately 2 to 6 cups of fruit. If your fruit is only mildly sweet, mix fruit with up to  $\frac{1}{4}$  cup sugar, and if juicy, mix a TBSP of cornstarch into the sugar. If using apples, partially cook them first with a little cinnamon to reduce final baking time. If using frozen fruit, thaw and drain first. Pour prepared fruit into lightly greased dishes or pan. Top fruit with as much crumble as desired. For a crunchier topping, squeeze some of the crumble together to create large clumps.

Bake for about 30 minutes, or until crumble looks browned on top and fruit is cooked. Crumble is also great on muffins, pound cakes and coffee cakes. Topping may be doubled and extra can be stored in airtight container in refrigerator.

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