

DAVID LEBOVITZ

Apricot-Cherry Crisp

8 Servings

The filling will bubble up a bit as it bakes, although apricot juices tend not to bubble as high, or as actively, as juice from peaches and nectarines. So make sure to use a baking dish with enough space to contain any bubbling juices. No matter what fruit you use, you probably want to bake the crisp on a baking sheet lined with foil to catch any drips and spills. I shared a few other notes, tips, and FAQs after the recipe.

For the topping

3/4 cup (80g) whole almonds, lightly toasted and cooled to room temperature

1 1/4 cups (175g) flour

6 tablespoons (70g) light or dark brown sugar

3/4 teaspoon ground cinnamon

1/2 teaspoon salt

4 ounces (115g) unsalted butter, cut into cubes, lightly softened (left at room temperature about 10-15 minutes before using)

For the fruit filling

7 cups (2 3/4 pounds, 1,25kg) pitted and quartered fresh apricots

1 1/2 cups (165g) cherries, pitted (I used sweet, but you could use 1 cup of fresh sour cherries instead)

6 tablespoons (75g) sugar

1 1/2 tablespoons cornstarch

1 teaspoon vanilla extract

1 teaspoon kirsch or a few drops of pure almond extract (optional)

To make the topping, put the nuts in the bowl of a food processor along with the flour, brown sugar, cinnamon, and salt. Pulse until the nuts are the size of large kernels of corn. Add the cubed butter and pulse until the mixture just starts to stick together in clumps. Don't overmix—you're not making cookie dough. I stop it when it looks like this:

If you don't have a food processor, hand-chop the nuts and use a stand mixer fitted with the paddle attachment to mix all the ingredients together, or mix them by hand in a bowl.

Set the mixture aside until ready to use.

Preheat the oven to 375°F (190°C). Line a baking sheet with foil.

In a 2 to 2 1/2-quart (2 -2,5l) baking dish with relatively high sides (I used [this one](#), not an ad — but I have baked crisps using these proportions in 2-quart (2l) dishes, and they work out fine, just make sure the sides are high enough to contain the fruit with room to spare for bubbling fruit juices) mix the quartered apricots and cherries with the sugar, cornstarch, vanilla, and [kirsch](#) or almond extract, if using.

Arrange the fruit in an even layer and strew the crisp topping over the top, making sure the topping reaches the sides of the baking dish.

Place the crisp on the baking sheet and bake until the top is deep golden brown and the filling is fully cooked, between 30 and 45 minutes.