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Peach Cherry Crisp

This recipe is so good you won't have any left over's! The sweet taste of peaches combined with sweet cherries is sublime!

You are going to need:

3 large white peaches, peeled, pitted and chopped

3 cups pitted and chopped sweet cherries

1 1/4 cup brown sugar

1 1/4 cup flour

1 tablespoon lemon juice

3/4 cup rolled oatmeal

1 teaspoon ground cinnamon

1 stick butter, cut into 6 pieces

Preheat the oven to 350 degrees.

Place the chopped fruit in a bowl and mix with 1/2 cup brown sugar, 1/4 cup flour and lemon juice. Mix well. Place in a buttered 2 quart baking dish.

Place the remaining sugar, flour, oats and cinnamon in the food processor. Pulse until well mixed. With the processor running, add the butter 1 slice at a time until your mixture resembles coarse crumbs.

Place the oat mixture on top of the fruit. Bake for 40 minutes, until fruit is bubbly and top is nicely browned.

Serve with whipped cream on top. Enjoy!

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