

PINEAPPLE CRISP

(About 6 servings)

BASE

3 cups fresh pineapple chunks, roughly 1/2" square
(1 medium pineapple should be sufficient)
1 tablespoon cornstarch
3 tablespoons brown sugar or coconut (palm) sugar
1/2 teaspoon nutmeg

TOPPING

3/4 cup rolled oats
1/3 cup brown sugar or coconut (palm) sugar
1/3 cup flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/2 cup butter or margarine, melted
[+ extra teaspoon if using coconut (palm) sugar]

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Grease 8" or 9" square glass baking dish.
3. Combine base ingredients. Stir well. Place in baking dish.
4. Combine dry topping ingredients. Stir well.
5. Melt butter or margarine. Drizzle over dry ingredients and stir to make crumbly texture.
6. Use fingers to distribute topping evenly over the base.
7. Bake 40-45 minutes, or until crunchy on top and bubbly on edges.
8. Cool at least half hour. Serve with appropriately sized pastry turner. Top with whipped cream or vanilla ice cream. (Topping with whipped cream and a maraschino cherry makes an attractive dessert.)

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