



Apricot, Cherry, and Graham Cracker Crumble

SERVES: 5

PREP TIME: 10 min.

COOK TIME: 15 min.

Ingredients:

- 2 ½ pounds apricots, halved, pitted
- 2 cups fresh sweet cherries, pitted
- 2 Tablespoons cornstarch
- 4 Tablespoons light brown sugar
- Salt
- 4 graham crackers, crushed
- 3 Tablespoons unsalted butter, cut into small pieces
- ½ cup unsalted, almonds, chopped

Directions:

1. Preheat oven to 375. Combine apricots, cherries, cornstarch, 2 Tablespoons brown sugar, and pinch of salt.
2. Combine crackers, butter, and salt in a bowl. Work butter into crackers until mixture comes together. Add nuts and 2 Tablespoons brown sugar. Work in with your fingers until combined. Sprinkle over fruit.
3. Bake for 35 to 45 minutes, until crumble is golden brown. Let cool before serving.



Source: [Bonappetit.com](https://www.bonappetit.com)