



**OVERRIPE FRUIT?
USE 'EM UP.**

FRIDGE HARVEST CRUMBLE

**A quick and easy recipe
to use up any ripe fruit.**

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Serves 6

Prep 10 minutes

Cook 40 minutes

Suggested Ingredients

½ cup all-purpose flour
¼ cup oats
¾ cup brown sugar
¼ teaspoon salt
½ cup nuts (sliced almonds, pecans, walnuts)
1 stick (½ cup) cold, unsalted butter,
cut into ½ inch cubes
2 lb over-ripe fruit plums, peaches, nectarines,
berries, cherries, pears, apples
Optional toppings: shredded coconut,
nutmeg, cinnamon
Accompaniment: vanilla ice cream

- 1** Check your fridge for leftover seasonal fruits like berries, stone-fruits, apples and pears.
- 2** Preheat oven to 425°F.
- 3** Pulse flour, oats, sugar, nuts, and salt in a food processor until nuts are chopped. Add butter and pulse until mixture begins to clump.
- 4** Grease a 9½-inch deep-dish glass plate. Spread fruit evenly on the bottom and sprinkle the dry mixture topping on top.
- 5** Bake crumble in middle rack of oven until fruit is tender and topping is golden brown, 25 to 30 minutes.
- 6** Sprinkle with optional toppings.

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