

## FRUIT CRISP

- 4 c. chopped fresh (or frozen) rhubarb
- 4 apples
- 2 ripe mangoes
- 1 pineapple
- 1 c. golden raisins
- ½ c. chopped pecans (optional)
- 1½ c. brown sugar
- 1½ c. all-purpose flour
- 1 tsp cinnamon
- ⅔ c. butter, at room temperature

1. Preheat oven to 350°F. Lightly butter bottom and sides of a 9x13-inch baking dish. Place frozen rhubarb (if using) in a sieve and rinse under cold running water until pieces are separated and ice crystals are melted. Drain well and pat dry with paper towels. Place rhubarb in a large bowl. Peel apples (if you like) and slice into thin wedges. You should have about 4 cups of apples. Peel mangoes, slice fruit from pit, then chop into ½-inch pieces. You should have about 4 cups of mangoes. Cut top off pineapple, slice off peel, then cut away brown eyes. Slice pineapple lengthwise into quarters, remove core and chop into small bite-size pieces. You should have about 4 cups of pineapple. Add fruit, raisins and pecans (if using) to bowl with rhubarb, then stir.
2. In a small bowl, stir ½ cup brown sugar with ¼ cup flour and ½ teaspoon cinnamon. Sprinkle over fruit and mix to evenly distribute. Turn mixture into prepared baking dish and press fruit down with your hands to pack tightly. Fruit will lose volume during baking. Place butter in a medium-size bowl. Stir in remaining 1 cup brown sugar until blended. With a fork or your fingers, gradually work in 1¼ cups flour and ½ teaspoon cinnamon until mixture is crumbly. Sprinkle evenly over fruit.
3. Bake in centre of 350°F oven until fruit is bubbly and tender when pierced with a fork, from 1 to 1¼ hours. Remove from oven and let stand 10 minutes before serving. Any leftovers will keep well, covered, in the refrigerator up to 3 days.

Makes 10 to 12 servings.

Make ahead: Assemble crisp, then cover and refrigerate overnight. Before baking, bring to room temperature and bake as above.