

03/31/11 - Passover Fruit Crisp

Two Friday nights ago my husband and I were in Rancho Mirage for Shabbat. After making that new cauliflower plantain dish to serve with Desert Chicken, fruit crisp sounded like a compatible dessert. I combined:



2 pints of strawberries, washed and halved 2 Bartlett pears, peeled, cored, and diced

1 6 ounce container of blueberries, washed and dried

3 Rhubarb stalks, washed and diced

2 small clamshells of blackberries, washed and dried

With

½ cup of granulated sugar

½ cup packed light brown sugar

½ teaspoon cinnamon

Divide fruit into 8 ramekins and then combine the topping ingredients:

1 cup old fashioned oatmeal

1 cup of unbleached flour

2/3 cup packed light brown sugar

½ teaspoon cinnamon

Next:

Cut in 7 tablespoons of cold butter or parave margarine.

Divide the crumbly topping amongst the ramekins. Place all of the ramekins on a baking sheet in order to catch any fruit drippings, and bake them in a preheated to 345° oven until the topping is browned and crunchy looking and the fruit is bubbling



When we returned home on Sunday night I was thinking what a lovely light dessert fruit crisp is and how nice it would be to serve for the Passover Seder. After visiting the Santa Monica Farmer's Market on Wednesday I created this kosher for Passover Fruit Crisp

16 ounces large strawberries, washed, dried, cut in half

6 ounces of fresh raspberries, washed and dried

16 ounces of fresh blackberries, washed and dried

6 ounces fresh blueberries, washed and dried

2 Bartlett pears, peeled and diced

1 teaspoon fresh lemon juice

½ teaspoon cinnamon

1 cup granulated sugar, (C & H pure cane sugar is kosher for Passover)

Topping

1 cup Matzo Farfel

1 cup Matzo Cake Meal

½ cup slivered almonds

½ cup, rounded, Passover Powdered Sugar

1 tablespoon maple syrup

1 tablespoon fresh lemon juice

8 tablespoons kosher for Passover margarine or butter



Mixed the fruit together, and then add the sugar, lemon juice, sugar, maple syrup, and cinnamon. Divide the fruit filling among 8 ramekins or 10 smaller size ramekins.



Combine all of the topping ingredients except the margarine. Then, cut in the

margarine using the tips of your fingers until the topping is chunky and the margarine pieces are smaller than peas. Evenly divide the topping and spread over the tops of the ramekins. Bake the crisp in a preheated 350° oven until the topping looks golden and crisp and the fruit filling is bubbling up around the topping about 25



Depending on where your community is located you may be able to find Passover brown sugar to use in the topping instead of Passover powdered sugar. If your local store doesn't stock either you can probably order this product kosher for Passover on line.

Feel free to alter the fruit depending on what is fresh and local in your area.

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