

BEST FRUIT CRISP TOPPING (yield: enough for a 9x13 pan)

1 ½ cups brown sugar

1 ½ cups old fashioned oats

2 ¼ cups all-purpose flour (whole wheat, or a combination of whole grain flours is even better!)

¾ cup butter, softened

¾ cup coconut oil

1 teaspoon vanilla extract

Cut all ingredients together until coarse, and sprinkle over fruit base. We use the batter or cookie whisks to cut the crisp toppings. Bake fruit crisp at 350 degrees for 45 minutes.

