

No Bake Cherry Crisp

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		topping
3/4	cup	sliced almonds
2/3	cup	all-purpose flour
1/4	cup	light brown sugar - packed
1/4	cup	sugar
1/2	teaspoon	vanilla extract
1/4	teaspoon	ground cinnamon
1/4	teaspoon	salt
6	tablespoons	unsalted butter - melted
		filling
1/3	cup	sugar
1	tablespoon	cornstarch
2	pounds	frozen sweet cherries
1	tablespoon	lemon juice
1	teaspoon	vanilla extract
1/2	teaspoon	salt
1/4	teaspoon	almond extract
2/3	cup	dried cherries

Topping: Finely chop 1/4 cup almonds. Combine flour, brown sugar, sugar, vanilla, cinnamon, salt, and chopped almonds in a bowl. Stir in melted butter until it resembles wet sand and no dry flour remains.

Toast remaining 1/2 cup almonds in a nonstock skillet over med-low heat until just beginning to brown, about 4 minutes. Add flour mixture and cook, stirring constantly, until lightly browned, 6-8 minutes; transfer to plate to cool. Wipe out skillet.

Filling: Combine 2 tablespoons sugar and cornstarch in small bowl; set aside. Combine cherries, lemon juice, vanilla, salt, almond extract, and remaining sugar in skillet. Cover and cook over medium heat until cherries thaw and release juice, about 7 minutes, stirring halfway through cooking. Uncover, stir in dried cherries, and simmer until cherries are tender, about 3 minutes.

Stir in cornstarch mixture and simmer, stirring constantly, until thickened, 1-3 minutes. Remove skillet from heat and distribute topping evenly over filling. Return skillet to med-low heat and cook until filling is bubbling around edges, about 3 minutes. Remove from heat and let cool at least 30 minutes before serving.