

Zucchini Crisp

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This recipe is a sweet way to use up a bumper crop of zucchini. Serve it with vanilla ice cream.

7 cups (about 3 medium) zucchini, peeled, seeded, and chopped into ½-inch pieces

½ cup lemon juice

1 cups sugar

2 teaspoons cinnamon

½ teaspoons nutmeg

3 cups all-purpose flour

Salt

2 sticks unsalted butter, chilled and cut into 1-inch pieces

Preheat oven to 375 degrees. Coat a 13 by 9-inch baking dish with cooking spray. Place the zucchini and lemon juice in a medium saucepan. Cook, covered, over medium-low heat, stirring occasionally, until tender, about 15 minutes.

Stir in ½ cup sugar, 1 teaspoon cinnamon, and nutmeg. Simmer 1 minute longer and remove from heat. Pulse the flour, remaining 1/2 cup sugar, and 1 /4 teaspoon salt in a food processor. Pulse in butter until the mixture resembles coarse crumbs. Stir ½ cup crumb mixture into zucchini mixture.

Press half of the remaining crumb mixture into the prepared pan. Spread zucchini mixture evenly over the crust. Crumble remaining crumb mixture over zucchini and sprinkle with 1 teaspoon cinnamon. Bake for about 35 minutes or until golden brown. Serve with vanilla ice cream.