**Intro:**

Bursting with vibrant tropical fruits and enhanced by the rich goodness of Challenge Butter, this recipe is a surefire way to bring a taste of the tropics to your table. Whether you're looking for a refreshing dessert or a sweet treat to satisfy your cravings, Tropical Fruit Crunch is here to transport your taste buds to a sun-kissed oasis.

**Chef Tips:**

* If you have fresh fruit on hand, go ahead and use it! Peel and cut your favorite fruit combination and add to the crisp!
* Traditionally you will find cinnamon in a crisp recipe. However, ginger goes quite well with tropical fruit. If you prefer, you can also substitute a Tablespoon of fresh ginger.
* This recipe is a great make-ahead recipe for a party; it can be served warm or cold. If you prefer it warm, simply place a serving in a bowl and microwave for 30-60 seconds before adding the ice cream or whipped topping!

**Tropical Fruit Crisp**

**Directions**

* 8 cups of frozen unsweetened Tropical Fruit Blend, thawed and drained (fresh fruit can also be used)
* ¼ sugar
* 2 Tablespoons of fresh lime juice
* 2 Tablespoons of cornstarch
* 1 stick of Salted Challenge Butter, softened
* 1 cup of flour
* 1 cup of shredded coconut
* ½ cup of brown sugar
* 1 teaspoon of baking powder
* ¼ teaspoon of salt
* 1 cup of chopped macadamia nuts
* 1 teaspoon of ground ginger (optional)

**Directions**

1. Spray a glass 11x7-inch baking dish with cooking spray. Preheat oven to 350 degrees.
2. Place thawed and drained fruit in the prepared baking dish. Sprinkle with sugar and cornstarch and toss to coat.
3. Place butter, flour, coconut, brown sugar, baking powder, and salt in a mixing bowl. Using a pastry blender, fork, or hands, mix until well combined and crumbly. Add nuts and stir to combine. Pour the mixture on top of the fruit.
4. Bake in preheated oven for 30-35 minutes or until the fruit is bubbly and the top is golden brown.
5. Serve warm or cold. Great served with ice cream or whipped cream.