



Makes 4 cups
Preparation Time: 25 minutes
Cook Time: 15 minutes

INGREDIENTS:

5 oz. dried golden figs (1 cup)
1 lemon
3 ripe persimmons, chopped (14 oz.) (see tip, recipe intro)
5 tablespoons pure maple syrup
2 teaspoons pure vanilla extract
1 teaspoon arrowroot powder
2 tablespoons almond butter
⅓ cup brown rice flour
⅓ cup oat flour
⅓ cup rolled oats
½ teaspoon ground cinnamon
¼ cup pomegranate arils (optional)

Persimmon Crisp with Golden Figs

An air fryer makes quick work of this persimmon crisp, which melts in your mouth with every bite. The honey-like flavor and silky texture of persimmons play well with chewy dried golden [figs](#). The oat-based biscuit topping gets extra richness from almond butter, in this festive fall or [winter dessert](#) that offers a nice change from apple crisp.

Tips

Persimmon varieties: We prefer fuyu persimmons in this fig crisp. They have a firmer texture for chopping (like an apple) and are less astringent than hachiya persimmons.

How to ripen persimmons: If your persimmons aren't quite ripe, place them in a paper bag with a banana. Close the top of the bag and let it stand on the counter 1 to 4 days or until desired ripeness.

Gluten-free version: To make this gluten-free, use certified gluten-free oat flour and oats.

For more inspiration, check out these tasty ideas:

- [Persimmon Cake with Pistachios](#)
- [Polenta Cake with Apples and Cherry Compote](#)
- [Pear Spice Cake](#)
- [Vegan Apple Pie](#)

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- 1 Preheat air fryer to 360°F. Place figs in a small saucepan and add water to cover. Bring to boiling, remove from heat, cover, and let stand 5 minutes. Drain and chop. Remove 1 teaspoon zest and squeeze 2 tablespoons juice from lemon.
- 2 In a medium bowl combine figs, lemon juice, the persimmons, 1 tablespoon of the maple syrup, 1 teaspoon of the vanilla, and the arrowroot powder; toss to coat. Spread mixture in a 7-inch soufflé dish or 1- to 1½ -quart baking dish without handles. Place dish in basket of air fryer.
- 3 Air-fry 10 minutes or until persimmons are lightly golden.
- 4 Meanwhile, in the same bowl whisk together the remaining ¼ cup maple syrup and 1 teaspoon vanilla, the almond butter, and lemon zest. Add brown rice flour, oat flour, oats, and cinnamon; stir to combine.
- 5 Reduce air-fryer temperature to 300°F. Drop oat mixture by spoonfuls evenly over top of the cooked fruit. Air-fry 15 minutes or until top is crisp and filling is bubbly. Sprinkle servings with pomegranate arils (if using).