

Peach and Berry Crumble

While we used a blend of blueberries and raspberries, virtually any fruit pairs well with fresh, juicy peaches. This recipe is naturally gluten free if using gluten free oats. You should have about 6 individual 8-ounce servings, but you can also make in one large baking dish if desired.

Ingredients

CRUMBLE TOPPING

- 1 ½ cups rolled oats
- 4 T cornstarch
- ½ cup granulated sugar
- ¼ cup light brown sugar, lightly packed
- ½ teaspoon ground cinnamon
- 1 stick cold salted butter, cut into small pieces

FILLING

- 2 pounds firm, ripe peaches (5-7 peaches), peeled and sliced
- 1 cup fresh blueberries (½ pint)
- 1 cup fresh raspberries (½ pint)
- zest of 1 lemon
- juice of 1 lemon
- ¾ cup granulated sugar
- 2 T cornstarch

Preheat oven to 350 degrees.

Start by preparing the crumble topping. Place all ingredients in a bowl and using a fork, a pastry cutter or even just your clean hands, blend until it reaches a texture similar to wet sand. Set aside.

Toss the prepared fruit with remaining ingredients until combined and fill your ramekins just shy of the top. Loosely pile the topping on each, pressing lightly. Place on a parchment-lined baking sheet to catch the drippings and bake for 45 minutes.

Remove and serve with fresh whipped cream or a scoop of vanilla ice cream.

