

Sweet and Tangy Peach Blueberry Crisp

Recipe By Charna Sheinfeld



Cook & Prep:  1.5 h

Serving:  6

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah, Tu-Bishvat

Ingredients (14)

Filling

- 6-7 medium peaches, washed and sliced thinly
 - 1 cup blueberries
 - 1/3 cup sugar
 - 1 and 1/2 teaspoons cornstarch
 - 2 teaspoons lemon juice
 - 1 teaspoon lemon zest
 - Dash of salt
 - Dash of cinnamon
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Topping

- 1 cup flour
 - 1 and 1/2 cups oats
 - 1/2 cup brown sugar
 - 1/2 teaspoon salt
 - 2 teaspoons vanilla extract
 - 6 Tablespoons butter
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Start Cooking

For the filling

1. Preheat oven to 375°F.
2. Gently toss peaches and sugar in large bowl and let sit for 30 minutes, tossing occasionally.
3. Drain peaches of their liquid and reserve 3 tablespoons of the peach juice; discard the remaining juice.
4. Combine blueberries with peaches.
5. Whisk reserved peach juice, cornstarch, lemon juice, lemon zest, salt, and cinnamon over peaches and blueberries/rhubarb.
6. Mix everything together and pour into an 8- inch square baking dish.

Variation:

You can substitute 2-3 stalks of rhubarb instead of blueberries for a tangy variation.

For the topping

1. While peaches are macerating, mix all dry ingredients together.
2. Add in butter/margarine or oil and mix until the mixture clumps into crumbly balls. Pour over fruit.
3. Bake the crisp for 35-45 minutes or until the topping is browned and the fruit is bubbly around the edges.

Variation:

You can substitute margarine, or for a healthier alternative, 5-6 tablespoons oil, for the butter.