

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

Source: Whisk by Ami
Magazine

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

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

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.