

# Deconstructed Nectarine Berry Crumble

Recipe By Sina Mizrahi



Cooking and Prep:  45  
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Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot, Nine  
Days

**Diet:** Vegetarian, Pescetarian

**Source:** Relish by Binah  
Magazine

Cooking the crumble in two steps means you can put this together in less time than a traditional crumble. First you bake the topping, and then you cook the filling in a skillet. When you assemble the crumble, just choose how much of each you'd like on your plate. It's fun and easy. You can also double the topping and freeze half so that you always have some on hand when the mood strikes.

## Ingredients (10)

### Topping

- 2/3 cup **Shibolim Whole Wheat Flour**
- 3 tablespoons sugar
- 3 tablespoons butter, cubed
- Glicks Cooking Spray**

## Filling

- 2 pounds ripe nectarines or peaches, sliced
- 1 cup blueberries (if frozen, thaw first)
- 3 tablespoons sugar
- 2 teaspoons **Gefen Pure Vanilla Extract**
- 1/4 teaspoon grated nutmeg (optional)

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## Ice Cream

- ice cream, for serving (*optional*)
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## Start Cooking

### For the Crumble

1. Preheat oven to 400°F.
2. Line a jelly roll pan with Gefen Easy Baking Parchment Paper. To prepare the topping, process the flour, sugar, and butter in a food processor fitted with the S-blade until crumbly.
3. Spread the topping onto the prepared jelly roll pan, spray with cooking spray, and bake at 400°F for 12 to 14 minutes or until golden brown, stirring every five minutes.

### For the Filling

1. To prepare the filling, heat a large skillet over a medium flame. In a medium bowl, mix the nectarines, blueberries, sugar, vanilla, and nutmeg. Add to skillet.
2. Cook the mixture for 10 to 12 minutes, stirring occasionally, until the juices start to thicken and caramelize. Remove from heat and sprinkle with the topping.
3. Serve warm, with a scoop of ice cream, if desired.