

Nectarine Apple Crisp

Recipe By *Brynie Greisman*



family table

Mishpacha

Cooking and Prep:  1 h

Serves:  10

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine
Days

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Southern

This rustic dessert or side dish is an ideal way to showcase seasonal fruit. Add some pizzazz and garnish with whipped cream and nectarine slices. Both the apples and nectarines are sweet, so I used minimal sugar.

Ingredients (12)

Filling

- 6 medium apples, peeled, cored, and sliced
- 6 medium nectarines, pitted and sliced
- 1/4 cup brown sugar
- 2 tablespoons **Tuscanini Apricot Preserves**

1 teaspoon fresh lemon juice

1 teaspoon ground cinnamon

Topping

1/2 cup brown sugar (you can sub white sugar if preferred)

3/4 cup flour

2 tablespoons light brown sugar

pinch salt

1/8 teaspoon ground cinnamon, or to taste

5 and 1/2 tablespoons (70 grams) margarine (use soy-free, if needed), cut into small pieces, or 1/4 cup oil

Start Cooking

For the Filling

1. Preheat oven to 375°F (190°C). Grease a 2- and- 1/2-quart baking dish. (I prefer Pyrex, but it's not a must.)
2. Mix together the apples, nectarines, sugar, apricot preserves, lemon juice, and cinnamon. Spread evenly in prepared baking dish.

Variation:

If fresh nectarines are not available, use frozen or canned peaches. It won't be the same, but it'll be close.

For the Topping

1. In a medium bowl, combine sugar, flour, light brown sugar, salt, and cinnamon. Cut in margarine or oil until coarse crumbs form. Sprinkle topping evenly over fruit.
2. Bake until filling bubbles and topping is golden, approximately 45 minutes.
3. Transfer baking dish to a wire rack to cool slightly. Serve warm, cold, or room temperature.

Tip:

I always put a sheet of baking paper under the baking dish, as this crisp has a tendency to bubble over and make a mess in your oven!