



HOME COOKING

with Cathy

Hello there, I have included a recipe that I had introduced two years ago but I decided to repeat it because the two main ingredients are blueberries and peaches which are so plentiful this time of year. I hope you enjoy!

by Cathy Abernethy

**CLARINGTON PROMOTER
CONTRIBUTOR**



Blueberry Peach Crumble

FILLING:

- 2 cups blueberries
- 2 ½ cups peeled and sliced peaches (5-6 peaches)
- 1 Tbsp. fresh lemon juice
- 1 tsp. lemon zest
- ¼ tsp. vanilla extract
- ½ cup granulated sugar
- ¼ cup all-purpose flour
- Crumble topping:
 - ½ cup all -purpose flour
 - ½ cup old-fashioned oats-(not instant oats)
 - 1/3 cup brown sugar
 - ¼ cup granulated sugar
 - ½ tsp. salt
 - 1 tsp. cinnamon
 - 6 Tbsp. cold unsalted butter, diced

DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine the blueberries, sliced peaches, lemon juice, lemon zest, vanilla extract, sugar and flour. Gently toss until fruit is well coated. Let the fruit mixture sit while you are preparing the crumble topping.
3. For the crumble topping: in a large bowl, combine the flour, oatmeal, brown sugar, granulated sugar, salt and cinnamon. Stir together with a whisk. Mix in the butter with your fingers until the mixture comes together and you have big crumbles.
4. Place the fruit mixture in a 2 quart ceramic or glass baking dish. You can also use an 8 inch square cake pan. Sprinkle the crumble mixture evenly over the fruit. Place the pan on a baking sheet lined with parchment paper and bake for 40-45 minutes, or until the tops are browned and crisp and the juices are bubbly. Serve warm or room temperature. This dessert could also be served with ice cream or whip cream. Serves 6-8 people