Crunchy Peach Blueberry Crisp

Makes: 10-12 servings
Prep Time: 15 minutes Bake Time: 40 minutes
Total Time: 55 minutes

Ingredients

For the Crunchy Topping:

- 1 cup + 2 tbsp all-purpose flour
- 6 tbsp granulated sugar
- 1 cup + 2 tbsp light brown sugar, packed
- 1 tbsp ground cinnamon
- 1/2 tsp salt (reduce to 1/4 tsp if using salted butter)
- 1 & 1/2 cups old-fashioned rolled oats
- 12 tbsp (3/4 cup) unsalted butter, melted

For the Fruit Filling:

- 2 & 1/2 pounds peaches, peeled or unpeeled, pitted, and sliced into 1/2-inch wedges (about 4 cups)
- 1 cup fresh or frozen blueberries
- 1/4 cup granulated sugar
- 2 & 1/2 tbsp light brown sugar, packed
- 1 & 1/4 tsp cornstarch
- 2 & 1/4 tbsp water
- 1 & 1/4 tsp fresh lemon juice
- 2 & 1/4 tbsp butter

Instructions

Prepare the Topping:

Preheat the oven to 300°F. In a large bowl, combine the flour, granulated sugar, brown sugar, cinnamon, salt, and oats. Pour the melted butter over the oat mixture and stir until everything

is evenly coated.

Spread the mixture onto a baking sheet and bake for 15 minutes, stirring every 5 minutes. Remove from the oven and set aside. Don't worry if the topping seems a little buttery at this point—it will crisp up beautifully as it cools and bakes again.

Increase the oven temperature to 350°F.

Make the Filling:

Place the sliced peaches in a large bowl.

In a small bowl, stir together the granulated sugar, brown sugar, cornstarch, water, and lemon juice. Pour the mixture over the peaches and toss until evenly coated.

Melt the butter in a large skillet over medium heat. Add the peaches and cook over medium-low heat for about 15 minutes, or until they begin to soften. Stir in the blueberries and continue cooking until the fruit is tender and the juices have thickened into a light syrup.

Transfer the fruit mixture to a cast-iron skillet or baking dish and spread it into an even layer. Sprinkle the crunchy topping evenly over the fruit. Bake for 10 to 12 minutes, or until the filling is bubbling around the edges and the topping is lightly golden.

Serve warm on its own or with a scoop of vanilla ice cream.

Chef's Notes:

- Use ripe but still slightly firm peaches for the best texture.
- If using frozen peaches, thaw and drain them well before cooking. You may need to simmer them a few extra minutes to reduce the excess liquid.
- I prefer peeling peaches with a vegetable peeler rather than blanching them. It's quick, easy, and wastes very little fruit. You can also leave them unpeeled for a more rustic feel.
- A 10-inch cast-iron skillet makes a beautiful presentation, but any similar-sized baking dish will work just as well.
- Leftovers can be covered and refrigerated for up to 4 days. Reheat in a 350°F oven to help restore the topping's crisp texture.