

Blackberry Apple Crisp

Category: Desserts

Servings: 4

Rating: 10

Source: Ian and Steph Smith

Description:

Our oven failed just as I started this, so I cooked it on the BBQ! Turn it on high to get the BBQ up to about 450, then turn the heat down and bake the dessert. Don't open the lid much to keep in the heat.

Ingredients:

all-purpose flour	one cup
brown sugar	1/2 cup packed
sugar	1/4 cup plus 2-5 tablespoons
salt	pinch
ground cinnamon	1/2 teaspoon
unsalted butter	1/2 cup softened
hazelnuts	1/3 cup roasted and coarsley chopped
Blackberries	2 cups, frozen or fresh
apple	4 cups peeled and sliced
cornstarch	2 teaspoons
lemon juice	one tablespoon

Instructions:

Combine the flour, 1/4 cup of white sugar, the brown sugar, salt, and cinnamon in a medium bowl. Mix in the butter with your fingers until it's well blended and the mixture crumbles coarsely; it should hold together when you pinch it. Add the hazelnuts and cover and refrigerate the topping until you're ready to use it.

Put the apples and blackberries in a large bowl. Taste the fruit and sprinkle on sugar as needed (use 2 tablespoons of sugar for very ripe fruit, or up to 1/3 cup for tarter, less-ripe fruit). In a small dish, dissolve the cornstarch in the lemon juice and gently toss it with the fruit.

Pour the fruit into an 8- or 9-inch square (or similar-capacity) glass or ceramic baking dish. Set the pan on a baking sheet to catch overflowing juices. Top the fruit with half of the topping (keep the other half refrigerated) and bake in a pre-heated 375° oven for 20 minutes.

Sprinkle the remaining topping over the crisp and continue baking until the fruit is tender when pierced with a knife, the topping is crisp, and the juices are bubbling, another 25 to 35 minutes. Let cool for 20 to 30 minutes.

Serve warm.