

Blueberry-Peach Crisp

Category: Dessert

Servings: 4

Rating: 10

Source: Created by Ian from various recipes

Description:

We served this with ginger ice cream and everyone wanted seconds.

Ingredients:

1 peach	2 large frozen or fresh, sliced in wedges
1 blueberries	2 cups frozen or fresh
1 lemon zest	a little less than 1 lemon
1 lemon juice	1 small lemon
1 nutmeg	spinkling
1 cinnamon	1/4 teaspoon
1 all-purpose flour	1/2 cup
1 brown sugar	1/2 cup
1 rolled oats	1/2 cup
1 butter	1 stick (1/4 lb)

Instructions:

Combine the peaches, blueberries, lemon zest, and lemon juice in an oven proof dish. Thoroughly mix and then sprinkle with nutmeg and cinnamon.

Mix the flour, sugar, oats, and a dash of nutmeg. Add half the butter in pats and cut into the mixture with two knives until the butter is in small chunks, mixed in with the flour mixture. Spread this over the fruit.

Melt the remaining butter and drizzle it over the crisp. Bake in a pre-heated 350° oven for about 40 minutes, or until the crisp has browned and the juices are bubbling around the edges.