

U The Lexingtonienne U

SUMMER PEACH CRUMBLE

Adapted from the Apple Crisp recipe in the Bible Joy of Cooking.

My recipe is considered a "crumble" because I added oats to the topping.

- 8 medium-large peaches, peeled and cut into chunks
- 1 T cornstarch
- 1 C sugar, divided
- 3/4 C all-purpose flour
- 1/2 t salt
- 1/2 t ground cinnamon
- 1/4 t ground nutmeg (optional)
- 1 stick cold unsalted butter, cut into small pieces

Preheat oven to 375. Mix fruit with cornstarch and 1/4 C of sugar. Stir thoroughly and pour into an 8x8 or 9x9 inch (or similar size) baking dish. In a mixing bowl, combine the flour, 3/4 C sugar, oats, salt, cinnamon, and nutmeg. Add butter and pulse in food processor or mix with fingers until mixture resembles coarse breadcrumbs. Scatter the topping over the fruit. Bake until the topping is golden brown and the juices are bubbling, about 50-55 minutes.

Serve warm with ice cream, whipped cream, or -- on Monday through Thursday -- a glass of skim milk.

