

Peach and Blackberry Crisp

INGREDIENTS

1 1/2 pounds peaches (about 3), pitted and cut into 1/2 inch thick wedges
2 cups blackberries, picked over and rinsed (or just double the peaches)
1 Tbs cornstarch
2 Tbs fresh lemon juice
1/3 cup granulated sugar
2/3 cup all-purpose flour
3/4 cup firmly packed light brown sugar
1/2 cup old-fashioned rolled oats
1/2 tsp salt
1 tsp cinnamon
1/2 tsp freshly grated nutmeg
3/4 stick (6 Tbs) **cold** unsalted butter, cut into bits
3/4 cup coarsely chopped lightly toasted pecans
Serve with vanilla ice cream

DIRECTIONS

In a large bowl toss the peaches and blackberries gently with the cornstarch, lemon juice, and the granulated sugar until the mixture is combined well. In a small bowl sitr together the flour, brown sugar, oats, salt, cinnamon and nutmeg, add butter, blending the mixture until it resembles coarse meal, and stir in the pecans. Spread the peach mixture in a 13-by 9-inch baking dish, sprinkle the pecan mixture evenly over it and bake the crisp in the middle of a preheated 350 oven for 40-45 mins, or until the top is golden. Serve crisp with ice cream.