

Blackberry Peach Summertime Crisp

Category

Dessert

Servings

8

Prep Time

35 minutes

Cook Time

35 minutes

Can you think of anything better than a fresh peach cobbler with vanilla bean ice cream? We can't! That's why we are excited to make a twist on cobbler by adding fresh blackberries and a streusel with all the flavors of summertime comfort.

Recipe courtesy of Kerrie Kelly

Ingredients

- **FOR THE OAT STREUSEL:**
- 3/4 cup firmly packed brown sugar
- 1/2 cup butter, melted
- 1/8 tsp salt
- 1 1/2 cup all-purpose flour
- 1/2 cup rolled oats
- **FOR THE FILLING:**
- 4 cups sliced fresh peaches (about 4 large)
- 1/2 cup granulated sugar
- 3 tbsp all-purpose flour
- 1/4 tsp ground nutmeg
- 2 cups fresh blackberries
- **PRODUCTS TO USE:**
- CopperBond 3.5qt Sauteuse
- NanoBond Saucepan

Directions

1. To prepare the streusel, stir together brown sugar, butter and salt in a large bowl; add flour and stir until blended. Let stand 20 minutes or until mixture is firm enough to crumble into small pieces.
2. Preheat oven to 375° F. Meanwhile, prepare the filling. Stir together peaches and sugar, flour and nutmeg in a large saucepan; bring to a boil over medium-high heat.
3. Reduce heat to medium, and boil, stirring occasionally, 6-7 minutes or until juices have thickened. Remove from heat, and stir in blackberries.
4. Spoon mixture into a lightly greased 3.5qt sauteuse. Crumble streusel over hot peach mixture.
5. Bake at 375°F for 30 to 35 minutes or until bubbly and golden brown. Top with vanilla ice cream and enjoy!