



Nectarine and Blueberry Crumble

Serves 6 to 8

A 9 x 13-inch glass or ceramic baking dish

Preheat the oven to 425°F (400° in a convection oven)

For the Crumble Topping

- 1 $\frac{3}{4}$ cup flour
- 1 $\frac{1}{4}$ cup old fashioned oatmeal (not quick oats)
- 1 cup light brown sugar
- $\frac{1}{4}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. dry ginger
- $\frac{1}{8}$ tsp. freshly ground nutmeg
- $\frac{1}{2}$ tsp. salt
- 6 oz. sweet, unsalted butter, at room temperature, but not too warm

For the Fruit Filling

- 8 cups of nectarines cut up into 1-inch pieces (I have a slight preference for yellow nectarines over white nectarines, as they are not quite as juicy)
- 1 pint of blueberries
- 1 Tbs. Lemon juice + $\frac{1}{2}$ tsp. grated lemon zest
- $\frac{2}{3}$ cup Sugar
- 2 Tbs. Arrowroot powder (or cornstarch)
- 1 Tbs. Flour

Directions

In a food processor, pulse the oatmeal and flour together till fairly fine.

Add the sugar, salt and spices. Mix well.

Add the butter and pulse the machine till the mixture begins to clump. Remove the mixture from the bowl and work it in your hands to form small clumps that hold together. Set aside and prepare the fruit filling.

Directions

Butter a 9" x 13" baking pan.

Combine the fruit, the sugar, the lemon juice and grated lemon zest. Taste and see if it is sweet enough (remember that the crumble topping is quite sweet). If you need to, you can add another $\frac{1}{3}$ cup of sugar if the fruit is on the tart side. This much is to your own personal taste. I like a bit of tartness with the sweet topping, especially if I am serving the dessert with ice cream.



Nectarine and Blueberry Crumble (Cont.)

topping over the fruit in clumps. Bake immediately for 20 minutes. Rotate the baking pan and continue baking for another 5–10 minutes until the crumble topping is firm but tender and the fruit filling is bubbly.

Serve with vanilla bean ice cream.

Add the arrowroot and flour. Toss together well and transfer to the baking pan. Sprinkle the crumble