

Nectarine-Blueberry Crisp

Prep Time	Cook Time	Yield
15 Mins	45 Mins	Serves 8

August 2009

MYRECIPES

With a buttery, crunch-tastic oat and brown sugar topping partnered with the super simple filling that highlights the best of what ripe berries and stone fruit have to offer, this sweet and satisfying crisp is the ultimate in summer desserts. Serve it warm with a scoop of vanilla ice cream for a treat no one can resist. The best part about this recipe is that it can be used with most any of your favorite summer fruits. Try substituting plump, juicy peaches for the nectarines and blackberries for the blueberries next time you want to change things up.

Ingredients

Topping:

- 1 cup quick-cooking oats (not instant)
- 3/4 cup all-purpose flour
- 1 cup packed dark brown sugar
- 1/4 teaspoon salt
- 8 tablespoons (1 stick) cold unsalted butter, cut into small pieces

Filling:

- 8 to 10 nectarines (about 3 lb.), sliced 1/4-inch thick
- 2 cups blueberries (thawed if frozen)
- 2 tablespoons fresh lemon juice
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon cinnamon

How to Make It

- Step 1** Make topping: Mix oats, flour, dark brown sugar and salt in a large bowl. Using fingertips, a pastry blender or two knives scissor-fashion, cut in butter until pieces are size of peas and mixture is well combined. Keep refrigerated until ready to use.
- Step 2** Preheat oven to 375°F; butter a 9-by-13-inch baking dish. Make filling: Combine nectarines and blueberries in a large bowl. Add lemon juice, sugar, cornstarch and cinnamon. Mix well and pour into baking dish.
- Step 3** Sprinkle topping mixture evenly over fruit and bake until brown on top and fruit is bubbling, about 45 minutes. Let cool on a wire rack before serving.

Nutritional Information

- Calories 443, • Fat 13g, • Satfat 7g,
- Protein 5g, • Carbohydrate 82g,
- Fiber 6g, • Cholesterol 31mg,
- Sodium 86mg.

deirrol's Review

ebeth00b

July 05, 2014

Outstanding recipe, especially the topping. Will definitely make again.

ebeth00b's Review

DianaPNC

August 28, 2013

Very easy and delicious!! I cut back on the butter a little but this was still a very tasty treat...a great way to use up an abundance of nectarines.

Annettebrd's Review

Annettebrd

July 22, 2013

Excellent! I made in individual serving crocks and baked for only 30 min.

DianaPNC's Review

deirrol

September 12, 2011

Marvelous !! I added chopped pecans to topping, and served with big scoop of butter pecan ice cream. Way better than just blueberries alone. Thanks for sharing !

Kristina2011's Review

Kristina2011

August 02, 2011

N/A

