

Peach and Strawberry Crumble

Ingredients:

2 tbl. fresh lemon juice

1 ½ tbl. arrowroot flour

1 pound of strawberries, halved

1 ½ pounds of peaches, peeled, pitted and sliced

½ cup light brown sugar

Topping:

2/3 cup all-purpose flour

2/3 cup old fashioned style oats

½ cup sliced almonds

¼ cup light brown sugar

1 tsp. cinnamon

¼ tsp. kosher salt

1 stick (1/2 cup) unsalted butter, chilled, cut into ½ inch cubes

Directions:

Preheat the oven to 350°. Butter an 8-inch glass baking dish. Set aside.

For the filling: In a medium bowl, whisk together the lemon juice and arrowroot until smooth. Add the strawberries, peaches and brown sugar. Gently toss until the fruit is coated. Pour the fruit mixture into the prepared pan.

For the topping: In the bowl of a food processor, combine the flour, oats, almonds, brown sugar, cinnamon and salt. Pulse until mixed. Add the butter. Pulse until the butter is the size of peas. Sprinkle the mixture over the filling and bake for 40 - 45 minutes until the filling is bubbling and the top is light golden. Cool the crumble for 5 minutes.

Spoon the warm crumble into bowls and serve with a dollop of whipped cream or ice cream.

Cook's Note: The crumble can also be made using 1 pound of frozen and thawed whole strawberries and 1 pound of frozen and thawed peach slices (plus any thawing juices). Reduce the arrowroot to 1 tbl. and cook as above.

~ Credit: Giada De Laurentiis