

## Warm Fruit Crumble

---

Serves 8

### Ingredients

#### For the fruit filling:

3 cups fresh chopped fruit (apples, plums, peaches, pears, etc.) or whole berries  
1 large egg, lightly beaten  
3 tablespoons brown sugar (or more or less, depending on the sweetness of your fruit)  
2 tablespoons all-purpose flour  
2 tablespoons unsalted butter, melted  
1 pinch ground cinnamon

#### For the topping:

2/3 cup all-purpose flour  
1/3 cup packed brown sugar  
1/4 cup granulated sugar  
1/2 teaspoon ground cinnamon  
1 pinch salt  
6 tablespoons unsalted butter, cold, cut into 1/2-inch pieces

Preheat the oven to 400°F.

#### Make the fruit filling:

In a large bowl, toss the fruit with the egg, brown sugar, flour, melted butter, and cinnamon to coat. Spoon the fruit mixture into individual ramekins or into a big baking dish (a 9-inch square or a 9-by-13-inch oblong dish will do quite nicely).

#### Make the topping:

Combine the flour, brown sugar, granulated sugar, cinnamon, and salt in a medium bowl. Using a pastry blender, two knives held criss-cross fashion, or your fingertips, cut the cold butter into the mixture until it's crumbly. Sprinkle the topping over the fruit.

Bake the crumble until the fruit is bubbly and the topping turns a lovely shade of golden brown, about 25 minutes for ramekins, about 30 minutes for a baking dish. Serve warm.

*Credit: John Besh*