

# Salt and Serenity

## Peach Berry Crisp

Serves 6-8

This recipe makes double the amount of crisp topping you need for an 8x8 inch baking dish. Pop the extra crisp topping in a zip-loc bag and store in the freezer for up to 3 months. It's great on apples in the fall and pears and cranberries in the winter.

1 cup all purpose flour

$\frac{3}{4}$  cup brown sugar, packed

$\frac{1}{2}$  cup whole almonds, toasted and cooled

$\frac{1}{2}$  cup quick cooking oats (not instant)

6 ounces (1  $\frac{1}{2}$  sticks) butter, chilled, cut into 1-inch cubes

(If you are following a vegan diet, try using chilled coconut oil instead of butter)

2 cups blueberries (wild ones if you can get them!!)

2 cups raspberries

4 peaches

2 plums

2 Tablespoons Minit Tapioca

2 Tablespoons Sugar

1. Preheat oven to 425°F. Place topping ingredients (flour, brown sugar, almonds, oats and butter) in the bowl of the food processor and pulse machine on and off until mixture is crumbly, about 10 times. Set crisp topping aside.
2. Peel peaches: Bring a small pot of water to a boil. Using a paring knife, score a small "X" in the bottom of the peach. Place the peach in boiling water for about 30 seconds. Using a slotted spoon, remove the peach from the boiling water and place it into a bowl filled with ice and water. As soon as the peach is cool enough to handle, lightly pinch the softened skin and peel off with your fingers.
3. Dice peeled peaches and plums (no need to peel plums), into  $\frac{1}{2}$  inch pieces.
4. Mix blueberries, raspberries, diced peaches and plums in a large mixing bowl. Add Minit Tapioca and sugar and mix well to combine everything thoroughly. Let sit for about 5 minutes to let the tapioca dissolve.
5. Place fruit in an 8x8 inch baking dish. Cover the fruit **with half** the crisp topping, squeezing small handfuls of the topping together to create clumps. Place crisp on a foil lined baking sheet to catch any drips. Bake for 15 minutes. Turn oven down to 350°F and bake for another 30 minutes until crisp is bubbling. Serve warm or at room temperature.

