

Peach Crumble

Plan summer dessert casseroles around the freshest fruit at the market. Plums, apricots or blueberries can successfully take the place of peaches in this recipe.

Ingredients: (Serves 6)

5 peaches, peeled, pitted and sliced into 1.3 inch-thick wedges

1/2 cup brown sugar

2 teaspoons lemon juice

1/2 teaspoon fresh-ground nutmeg

1/2 cup granola

3 tablespoons flour

1 teaspoon lemon zest

4 tablespoons butter

cubed & chilled

Preparation:

Preheat oven to 200 c. Toss the peaches, 2 tablespoons brown sugar, lemon juice and nutmeg together in a small bowl.

Transfer the peaches to an 8-inch tart dish and set aside. Mix the granola, flour, remaining brown sugar and lemon zest together in the bowl of a food processor fitted with a metal blade. Add the butter and pulse just to combine. Sprinkle the granola topping over the peaches and bake until the peach mixture is bubbling and the crumble is golden brown and crispy - 30 to 40 minutes. Cool slightly before serving.

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