

BROWN BUTTER BLUEBERRY PEACH CRISP

INGREDIENTS

for the topping

1/2 cup unsalted butter

1/2 cup flour

1 teaspoon ground cinnamon

3/4 cup old-fashioned rolled oats

for the filling

5 cups sliced or chopped peaches (about 4 medium peaches)

1 cup blueberries

1/4 cup all-purpose flour

1/4 cup granulated sugar

1/4 teaspoon salt

1/2 teaspoon vanilla extract

DIRECTIONS

Brown the butter: Slice the butter into pieces and place in a non-stick skillet. Melt the butter over medium heat, stirring occasionally. Once melted, the butter will begin to foam. Keep stirring occasionally. After 5-8 minutes, the butter will begin browning-- you'll notice lightly browned specks begin to form at the bottom of the pan and it will have a nutty aroma. Once browned, remove from heat immediately and pour into a plastic bowl or Tupperware. Cover tightly, place in the refrigerator or freezer, and chill until solid. (This can be done up to a day ahead).

As the butter chills, whisk the flour, cinnamon and rolled oats together in a medium bowl. Set aside.

Preheat oven to 350F. Lightly grease a 9 or 10-inch baking dish (circle, square, a skillet, or any similar size pan; note that you can also use 2 or 4 small baking dishes or skillets, as I have done in the photo)

Mix together the peaches, blueberries, flour, sugar, salt and vanilla extract together in a large bowl, then spread into your baking dish.

Scrape butter out of the bowl and add to the streusel. Use a pastry cutter or a fork to break the butter up into smaller pieces, and until the mixture becomes crumbly and all the butter is incorporated. Sprinkle streusel evenly over fruit.

Bake for 40-45 minutes until the topping is golden brown and the fruit juices are bubbling around the edges. Remove from the oven, place on a wire rack, and allow to cool slightly before serving. Serve warm, room temperature, or cold.