

Easy Fruit Crumble

Serves 4-6

Ingredients:

4½ cups fruit (raspberries, blackberries, blueberries, strawberries, peaches or nectarines)

1 tablespoon granulated sugar

1½ teaspoons vanilla

Pinch of salt

4 slices high-quality white sandwich bread, torn into quarters

1/3 cup packed light brown sugar

3 tablespoons unsalted butter

Pinch of cinnamon

Ice cream (optional)

Whipped cream (optional)

You can use any combination of fruit you desire, although good peaches or nectarines will really help to make this special. If nectarines or peaches are a bit under ripe, slice them – if ripe, cut into large berry-sized chunks. Having some tart fruit (some not quite ripe blackberries, for example) really adds to this dish. Strawberries need to be hulled. If small, leave whole, medium ones should be slice in half lengthwise, & large strawberries should be quartered lengthwise.

1. Adjust an oven rack to the lower-middle position and heat the oven to 400°.
2. Gently mix the fruit, granulated sugar, vanilla, and salt. Transfer the mix to a 9” glass or ceramic pie plate or oblong gratin dish.
3. Pulse the bread, brown sugar, butter, and cinnamon in a food processor (metal blade) until the mixture resembles coarse crumbs – about 10 pulses. Sprinkle the crumbs evenly over the fruit.
4. Bake until the crumbs are deep golden brown and the fruit is hot, 15-20 minutes. Let cool on a wire rack for 5 minutes before serving. Serve with vanilla ice cream, topped with whipped cream, if desired.

Based on a recipe from Cooks Illustrated on-line 8/05