

## **PEACH & BLUBERRY CRUMBLES**

***The Cooks Next Door***

2 pounds firm, ripe peaches, peeled & sliced or 4 c. frozen peaches  
1 c. fresh or frozen blueberries  
1 tsp. grated lemon zest  
2 Tb. lemon juice  
1/2 c. granulated sugar  
1/4 c. flour

### **For the crumble:**

1 c. flour  
1/3 c. granulated sugar  
1/4 c. light brown sugar, lightly packed  
1/2 tsp. kosher salt  
1/4 tsp. ground cinnamon  
1/2 c. (1 stick) cold butter, diced

Preheat the oven to 350 degrees.

Place peaches and blueberries in a large bowl. Add the lemon zest, lemon juice, granulated sugar, and flour. Toss well. Allow the mixture to sit for 5 minutes. Divide the mixture between six lightly greased ramekins or custard cups.

For the topping, combine the flour, granulated sugar, brown sugar, salt, cinnamon, and the cut butter in a medium mixing bowl. Use a pastry cutter to cut in butter until it is pea size. Sprinkle evenly over the fruit. Place the ramekins on a sheet pan lined with parchment paper and bake for 45 minutes or until the tops are browned and crisp and the juices are bubbly. Serve warm or at room temperature. Serves 6.

Top with whipped cream or vanilla ice cream if desired.