

Strawberry and Nectarine Crisp Recipe

Filling:

1.75-2 lbs nectarines (about 4 cups sliced)
3 pints strawberries (about 6 cups hulled)
1/2 cup sugar
2 Tbsp butter, diced plus 1 tbsp for pan
1/2 cup flour
1 Tbsp lemon juice

Crisp Topping:

1 stick (4 oz) cold butter, cut into small pieces
1 cup brown sugar
3/4 cup flour
1 cup rolled oats
1/2 tsp cinnamon

Preheat the oven to 350 degrees. Butter a 9" x 13" baking dish.

To make the filling, cut the nectarines in half, and then cut them into 1/4 inch thick slices. Cut the stems off the berries and cut the large ones in half, leave the small ones whole. Put the fruit in a large bowl.

In a small bowl, combine the sugar and flour. Add the butter and lemon juice to the fruit in the large bowl and then sprinkle the sugar/flour mixture over it. Gently combine. It may look and feel a little "pasty," but as the fruit cooks it's going to release a lot of liquid which will thicken with the flour and butter.

Put the mixture in the baking dish. Cover with the crisp topping (instructions below) and bake at 350 degrees for 35-40 minutes or until the top is nicely browned and the filling is bubbling. If the top gets brown too quickly, cover with foil until the last 5 or 10 minutes. Serve with ice cream, or as I did, a tart frozen yogurt.

For the crisp topping, cut the cold butter into small pieces, about 1/2". In a medium sized bowl, combine the brown sugar, flour, rolled oats and cinnamon. Add the butter and mix it together with your hands or a pastry cutter until the texture resembles a coarse meal. There should still be tiny pieces of butter so don't mash it all into one lump. Spread this over the filling.