

Blueberry Peach Crisp

<http://userealbutter.com/2009/08/17/blueberry-peach-crisp-recipe/>
from *Fine Cooking* issue #93

2 oz. unsalted butter, softened (plus more for pan)
3 oz. all-purpose flour
1/2 cup light brown sugar, packed
1/2 tsp ground cinnamon
1/4 tsp salt
2/3 cup pecans, coarsely chopped
3 cups (~1 lb.) blueberries, washed, drained, and room temperature
3 medium peaches (~1 lb.), halved, pitted, and sliced 1/2 inch thick
1/4 cup granulated sugar
3 tbsps cornstarch
1/4 tsp freshly ground nutmeg

Place rack in center of oven and preheat to 375°F. Butter a 9-inch square pan (I used my 8-inch pan). For the topping, mix together flour, brown sugar, cinnamon, and 1/8 tsp of salt in a bowl. Work butter into the mixture with fingers until clumpy. Stir in the pecans. In a large bowl, toss the blueberries, peaches, granulated sugar, cornstarch, 1/8 tsp salt, and nutmeg together. Pour the fruit into the pan and level out. Sprinkle the streusel topping over the fruit. Bake for 45-50 minutes until the center is bubbling and the topping has browned. Serve warm.