

Blueberry Peach Crisp

Savannah · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

9

Description

This peach blueberry crisp is topped with a crumbly oat and cinnamon topping. It is packed with juicy peaches and blueberries. Serve this delicious homestyle dessert with vanilla or cinnamon ice cream.

Ingredients

- - 2 (10 ounce) packages frozen sliced peaches
- thawed and drained - 1 (10 ounce) package frozen blueberries
- thawed and drained - 2 teaspoons lemon juice - 2 tablespoons all-purpose flour - 2 tablespoons white sugar
- ½ cup old-fashioned oats - ½ cup firmly packed brown sugar - ¼ cup all-purpose flour - ¼ cup chopped almonds - ½ teaspoon ground cinnamon - ½ teaspoon nutmeg - ¼ cup butter

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Prepare fruit: Gently stir together peaches
2. blueberries
3. and lemon juice in an 8-inch square baking dish. Stir in flour and sugar until evenly coated. Make topping:
Stir together oats
4. brown sugar
5. flour
6. almonds
7. cinnamon
8. and nutmeg in a medium bowl. Mash in butter with a pastry cutter or a fork until mixture is crumbly; sprinkle
over fruit in the baking dish to cover. Bake in the preheated oven until fruit is bubbling and topping is golden
brown
9. about 30 minutes. Recipe Tip Use fresh ripe peaches and blueberries when in season.