

The Ultimate Berry Crumble

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This berry crumble recipe may berry well be my favorite summer dessert with the perfect balance of sweet to tart tender to crisp and fruit to crumble I dont tack the word ultimate onto just any recipe Some ice cream on the side is highly recommended

Ingredients

- - 2 cups all-purpose flour - $\frac{3}{4}$ cup white sugar - $\frac{3}{4}$ teaspoon baking powder - $\frac{1}{4}$ teaspoon fine salt - $\frac{3}{4}$ cup frozen unsalted butter - 2 large egg yolks - 1 $\frac{1}{2}$ teaspoons vanilla extract - 1 teaspoon apple cider vinegar
- or as needed - 1 cup blueberries - 1 cup raspberries - 1 cup blackberries - ? cup white sugar - 2 teaspoons cornstarch - 2 teaspoons fresh lemon juice - 1 teaspoon lemon zest - 1 pinch cayenne pepper

Instructions

1. Gather the ingredients. Preheat the oven to 375 degrees F (190 degrees C). Make crumble: Combine flour
2. sugar
3. baking powder
4. and salt in a large bowl. Whisk until thoroughly combined. Grate in frozen butter
5. stopping occasionally to toss butter into flour mixture until coated. Stir in egg yolks and vanilla with a fork until egg is mostly absorbed. Add 1 teaspoon vinegar; mix briefly. Use your hands to finish mixing
6. squeezing until clumps form
7. but mixture remains mostly dry. Add more vinegar if needed. Set crumble aside. Make filling: Combine blueberries
8. raspberries
9. and blackberries in another large bowl. Add sugar
10. cornstarch
11. lemon juice
12. lemon zest
13. and cayenne pepper. Mix until well combined and sugar and cornstarch are mostly dissolved. Place about 1/2 of the crumble mixture into the bottom of a 2-quart baking dish. Press mixture down using a flat cup until well compacted. Spread berry filling on top. Sprinkle remaining crumble mixture over berries
14. squeezing some of the crumble into clumps. Bake in the preheated oven until top is beautifully browned and berry filling bubbles
15. 40 to 45 minutes. Let cool to room temperature before serving
16. about 30 minutes. Chef John Chef's Note You can use self-rising flour and skip the combination of all-purpose flour
17. salt
18. and baking powder. Use any variety of berries. Ripe peaches and other summer stone fruits would also be fantastic. You can use frozen berries
19. which are much juicier
20. so keep that in mind when making cornstarch-related decisions. If you want a pie-like filling
21. you'll want to toss in about 1 to 4 teaspoons of cornstarch. For a runnier fruit mixture
22. use 1 teaspoon of cornstarch
23. or leave it out altogether.