

## **BLUEBERRY PEACH CRISP**

### **FRUIT:**

2 cups blueberries  
2 pounds ripe peaches, pitted, sliced  
3 tablespoons sugar  
2 teaspoons fresh lemon juice  
1/2 teaspoon ground ginger  
4 tablespoons unsalted butter

### **TOPPING:**

3/4 cup packed light brown sugar  
1/2 cup each: chopped pecans,  
all purpose flour  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg

Ice cream for serving

- 1) Heat oven to 375°. Have ready an 8 to 9 inch oval or square baking dish.
- 2) For fruit, toss ingredients together & transfer to baking dish.
- 3) For topping, combine brown sugar, flour, cinnamon & nutmeg in a small bowl. Cut butter into mixture with a pastry blender or two knives until the butter is the size of small peas. Sprinkle over fruit mixture.
- 4) Bake until fruit is tender & topping is golden, 35 & 40 minutes. Cool on wire rack. Serve warm with ice cream.