

Summer Berry and Nectarine Crisp

Serves 8-10

Warm fruit and crunchy topping make for a delicious summer dessert from the oven. You can cook this just inside the doorway while your dinner is cooking at a higher temperature in front of the flame and it will be still be warm when you're ready for dessert. Serve with vanilla ice cream.

Ingredients

2 cups	old-fashioned rolled oats
1 cup + 2 Tbsp.	flour
$\frac{2}{3}$ cup	brown sugar
$\frac{1}{2}$ cup + 1 Tbsp.	sugar
$\frac{1}{4}$ tsp.	Kosher salt
8 oz.	unsalted butter, cut into $\frac{1}{2}$ -in. pieces
4 lb.	nectarines, sliced into $\frac{1}{2}$ -in. thick pieces
3 pts.	berries; use blackberries, raspberries, boysenberries or a combination

Method

Oven Temperature: *400-575 degrees

In a standing mixer use a paddle blade to combine the oats, 1 cup of the flour, brown sugar, $\frac{1}{2}$ cup of sugar, salt and butter.

Stir together the nectarines, berries, remaining 2 Tbsp. flour and remaining 1 Tbsp. sugar. Pour into a shallow 3-4 quart baking dish. Spread the oat topping mixture evenly over the top.

Flame Height: *1-4

Lightly cover the crisp with foil and follow the optional directions below depending on the temperature you are using and whether you are cooking other things in the oven at the same time.

Bake the crisp for about 20-25 minutes, rotating the dish half way through the cooking process. Remove the foil after the fruit has begun to bubble, about 15 minutes. The topping should be browned when the crisp is ready.

* For lower temperature (400 degrees) lower **flame (1-2.6)** and cook the crisp in the **center** of the oven. If you are searing something close to the flame or cooking something else at the same time, you will want to work at the higher temperatures and with more **flame (3.4-4)** and will cook the crisp just inside the **doorway**.



www.woodstonehome.com (800) 578-OVEN (6836)