

FRUIT CRUMBLES

Submitted by Connie Howitson

For the filling:

- 6 to 7 cups fruit, enough to almost fill pan
- 1/2 to 1 cup granulated sugar, depending on the sweetness of the fruit
- 1 to 3 teaspoons freshly squeezed lemon juice
- 1 to 3 tablespoons cornstarch, depending on juiciness of fruit
- 1 teaspoon ground spice, such as cinnamon, ginger, or nutmeg (optional)

For the crumble topping:

- 1 cup all-purpose flour
- 1/2 cup packed light or dark brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon (optional)
- 1/4 teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature

INSTRUCTIONS

1. **Heat oven to 375°F and prepare the baking dish.** Arrange a rack in the middle of the oven and heat to 375°F. Coat a 9x9-inch or 11x7-inch baking dish with butter; set aside.
2. **Prepare the fruit filling.** If necessary, dice the fruit into bite-sized pieces, removing any stems, seeds, or inedible parts. Toss the fruit with sugar, lemon juice, cornstarch, and any spices in a large bowl. Use more sugar and less lemon juice when cooking with tart fruits, like rhubarb and blackberries, and less sugar but more lemon juice for sweet fruits, like peaches and plums. Best is to taste a piece of fruit and adjust to taste. Use more cornstarch with very juicy fruits like plums and less with firm fruits like apples. But don't worry — no matter your ratio of these ingredients, your crumble will be delicious.
3. **Pour the fruit filling into the baking dish.** Transfer the fruit filling into the baking dish.
4. **Prepare the crumble topping.** Whisk the flour, sugar, cinnamon, baking powder, and salt together in a large bowl. Cut the butter into a few large

pieces and toss these in the dry ingredients. Using your fingers, a fork, or a pastry cutter, work the butter into the dry ingredients until large, heavy crumbs are formed.

5. **Scatter the crumble over the fruit.** Pour the crumble topping evenly over the fruit.
 6. **Bake the crumble.** Bake until the fruit juices are bubbling around the edges of the pan and the topping is firm to the touch, 30 to 35 minutes.
 7. **Cool the crumble.** Let the crumble cool for at least 15 minutes before serving. If transporting to a picnic or party, let the crumble cool completely to give the fruit filling time to set.
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RECIPE NOTES

Storage: Crumbles will keep, covered and refrigerated, for up to 1 week. Serve cold, room temperature, or re-warmed in a low oven for 20 minutes.

Using a 9x13-inch pan: Increase the fruit to 10 to 11 cups, adjusting the other filling ingredients to match. Increase all the crumble topping ingredients by half (1 1/2 cups flour, etc.), **except for** the baking powder.

To make a crisp: Add 1/2 cup of old-fashioned rolled oats or 1/2 cup chopped nuts (or both) to the topping.

To make a cobbler: Press the crumbs into biscuit-sized patties and arrange them in a single layer over the fruit.

Flour substitutions: Try subbing another flour for all or some of the all-purpose flour in this recipe. Almond flour, spelt flour, and barley flour would all make delicious crumbles and cobblers.

Sugar substitutions: Swap the brown sugar for white sugar for a lighter flavor, especially for cobblers. Feel free to experiment with other sugars in your cupboard as well.
