

SUMMER-FRUIT CRISP

SERVES 6

Summer is the prime time for making this dessert, when the abundance of delicious fruit is just begging to be paired together in something baked. For me, the solution is often a fruit crisp—though simple, it revives the strong sense of comfort that is stored in the “just like Mom used to make” part of my brain. Crisps never disappoint, and always satisfy both the soul and the sweet tooth! I like to make them in individual gratin dishes (I use cute little mini skillets), but you could also make this in a standard baking dish.

2 cups blueberries

6 nectarines, **peeled, pitted, and sliced**

5 peaches, **peeled, pitted, and sliced**

1³/₄ cups sugar

3/4 cup all-purpose flour

2 teaspoons kosher salt

1¹/₂ teaspoons ground cinnamon

1 tablespoon lemon juice

1 tablespoon vanilla extract

3 tablespoons unsalted butter, cut into small bits

Streusel from **Streusel-Topped Apple Pie**

Confectioners' sugar and vanilla ice cream (optional)

Preheat the oven to 350°F.

In a large bowl, toss together the blueberries, nectarines, and peaches. Sprinkle with the sugar, followed by the flour. Using your hands or a rubber spatula, toss the fruit together to mix. Gently stir in the salt, cinnamon, lemon juice, and vanilla.

Divide the fruit mixture evenly among six small 6-inch gratin dishes or spread it all into a shallow 2¹/₂-quart baking dish. Dot the top of the fruit evenly with the butter and sprinkle with the streusel to cover.

Bake until the juices start to bubble and leak out, 15 to 25 minutes for the individuals or 20 to 30 minutes for the baking dish. Serve warm with a dusting of confectioners' sugar and a scoop of ice cream, if desired.