**Carol’s Peach or Blueberry Crisp**

**Ingredients:**

For Topping (Enough for One Crisp)-
• 1/2 Cup Brown Sugar
• 1/2 Cup Flour
• 1/2 Cup Old Fashioned Oats
• 1 Tsp Cinnamon
• 1 Tsp Salt
• 1 Stick Butter, Melted

For Blueberry Crisp-
• 4 Cups Blueberries
• 1/8 Cup Sugar (Can Leave Out, See Note Below)
• 1/8 or 1/4 Cup Flour (Less Flour = Juicier Fruit)
• 1 Tbsp lemon juice

For Peaches-
• 4 Cups Peaches
• 1/8 Cup Sugar (Can Leave Out, See Note Below)
• 1/8 or 1/4 Cup Flour (My peaches were super ripe, so I needed the whole 1/4 cups of flour)

\*My peaches were super ripe, so I didn’t add sugar. I should have left it out of my blueberries, too, since they were ripe and sweet. Sugar will make them juicier in the final dish.

**How to Make:**

For Topping -
• Preheat oven to 350 Degrees Fahrenheit.
• Combine topping ingredients listed above for topping in mixing bowl. Mix together and set aside.

For Peach Crisp -
• Wash and slice peaches.
• Combine 4 cups of peaches with sugar and flour and mix together. (I did not add sugar to my peaches, they were very ripe and didn’t need it for the final dish. Sugar will make your fruit juicier...so if your peaches are not as ripe and more firm, you will need to add the sugar.)
• Dump evenly into oven safe pie dish.
• Spread topping evenly over top.

For Blueberry Crisp -
• Wash blueberries.
• Combine 4 cups of blueberries with sugar, flour and lemon juice and mix together.
• Dump evenly into oven safe pie dish.
• Spread topping over top.

To Bake Each Crisp -
• Bake on 350 degrees Fahrenheit for 40-45 minutes.
• Let cool. It will start to thicken more as it cools.
• Serve warm with vanilla ice cream and Enjoy! :)

Tyler is super excited about making this dish with her girls this week! We’d love to see your family enjoying this recipe, too! Tell us how it turns out and share your pictures on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

Carol Ellingson
Z88.3’s Resident Foodie
Originally posted on [**Carolbake.com**](http://carolbake.com/)