

# Apple Blueberry Crumble

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Yield:	9" round pan
Total servings:	8 – 10

Measure	Ingredients
2 large	Granny smith apples
6 small	Honeycrisp apples
1 cup	Blueberries
	Zest of 1/2 orange
	Juice of 1 orange
1/4 cup	Sugar
1/2 tsp	Cinnamon
2 T	Flour
	Crumb topping:
1 cup	Crushed cookie crumbs
1/4 cup	Flour
2 T	Sugar
2 T	Butter, melted
1 T	Heavy cream

## Method

1. Preheat oven to 350°.
2. Spray pan with baking spray.
3. Peel and slice apples.
4. Stir in berries, zest and juice.
5. Combine sugar and cinnamon, and stir into fruit.
6. Allow fruit to sit while mixing topping.
7. Make crumb topping:
8. Using a fork, mix the crumbs, 1/4 cup flour and sugar.
9. Stir in melted butter.
10. Stir in heavy cream.
11. Stir 2 T flour into the fruit and pour into prepared pan.
12. Sprinkle topping onto fruit.
13. Place baking pan on sheet pan and bake until fruit is bubbly in the center and topping is golden brown, about 45 minutes.
14. Check after 30 minutes and rotate pan.
15. Continue baking and check every 10 minutes.

## Notes

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When using a 10-inch cast iron skillet, grease it with butter. Add 2 more apples to filling and double the amount of crumb topping. There will be extra topping to freeze for later use.

The cast iron skillet can be baked in the oven or on the grill. Cook time will be faster on the grill. Once the filling is hot, move the pan off the direct heat and allow the top to brown.

# Strawberry Rhubarb Crisp

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Yield:	9" round pan
Total servings:	8 – 10

Measure	Ingredients
6 cups	Rhubarb, cut into 1-inch pieces
1/2 - 1 cup	Sugar
1/4 cup	Flour
2 cups	Berries, frozen or sauce
	Streusel topping:
1 1/2 cups	Flour
1/2 cup	Brown sugar
2 T	Granulated sugar
1 cup	Oats
	Pinch of salt
8 ounces	Butter, cold cubed
1 - 2 T	Heavy cream

## **Method**

1. Preheat oven to 350°.
2. Spray pan with baking spray.
3. Make streusel topping:
4. Using the paddle attachment combine the dry ingredients on low speed.
5. Add butter and mix on med-low until pea sized crumbs form. It takes a few minutes to fully incorporate the butter.
6. Drizzle in cream and continue to mix until crumbs start to form a dough. Set topping aside.
7. Clean and cut rhubarb into 1-inch pieces.
8. Stir in sugar and flour. Adjust sugar according to sweetness of additional fruit. See note below.
9. Stir in berries or sauce and pour into prepared pan.
10. Top fruit with clumps of streusel. You will have extra streusel to save for later use.
11. Place pan on baking sheet and bake until fruit is bubbly in the center and topping is golden brown, about 45 minutes.
12. Check after 30 minutes and rotate pan.
13. Continue baking and check every 10 minutes.

## Notes

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Streusel can be made ahead and chilled.

Replace part of the oats with chopped nuts if desired.

Add cinnamon and other spice to streusel if desired.

If berries are sweetened then cut sugar down to 1/2 cup.

I usually add sauce made from berries that I have cooked down with sugar and then strained. Press down when straining to get some of the fruit pulp into the sauce. You can start with fresh or frozen berries.

# Peach Blueberry Cobbler

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Yield:	9" round pan
Total servings:	8 – 10

Measure	Ingredients
6 cups (8 medium)	Peaches, peeled & sliced
1/2 cup	Blueberries
	Zest of 1/2 lemon
	Juice of 1 lemon
1/4 cup	Sugar
1/2 tsp	Cinnamon
2 T	Flour
	Biscuit dough
	Heavy cream
	Sugar

## Method

1. Preheat oven to 400°.
2. Spray pan with baking spray.
3. Peel and slice peaches.
4. Stir in berries, zest and juice.
5. Combine sugar and cinnamon, and stir into fruit.
6. Allow fruit to sit for 20 minutes.
7. Stir 2 T flour into the fruit and pour into prepared pan.
8. Place biscuits on fruit leaving space between.
9. Brush biscuits with cream and sprinkle with sugar.
10. Place baking pan on sheet pan and bake for 20 minutes.
11. Turn oven down to 350° and continue to bake until fruit is bubbly in the center and biscuits are golden brown, another 20 minutes or so.
12. Continue baking if needed and check every 10 minutes.

## Notes

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When using a 10-inch skillet, grease it with butter. Add more peaches and blueberries to filling.

The cast iron skillet can be baked in the oven or on the grill. Cook time will be faster on the grill. Once the filling is hot, move the pan off the direct heat and allow the top to brown.

# Biscuit Dough

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Measure	Ingredients
3 cups	Flour
1/4 cup	Sugar
1 1/2 T	Baking powder
1/2 tsp	Salt
1/2 tsp	Cream of tartar
8 ounces	Butter, cold or shortening
1	Egg
1 cup	Cold milk or buttermilk

## Method

1. If baking the biscuits preheat oven to 450°.
2. Whisk together dry ingredients.
3. Cut in cold butter or shortening.
4. Whisk egg into milk.
5. Slowly work milk into dough until it forms a ball.
6. Dough will be sticky.
7. Place dough onto floured counter and knead 20 times.
8. Pat dough to 1-inch thick and cut into desired size biscuits.
9. Use biscuits on cobbler or bake on parchment lined sheet pan until golden brown.
10. Check after 12 minutes and rotate pan.
11. Continue to bake as needed checking every few minutes.

## Notes

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Raw biscuits can be frozen for later use.