

Summer Fruit Crumble

Serves 8

Topping:

- 190 gr all-purpose flour
- 50 g rolled oats
- 75 g brown sugar
- 65 g granulated sugar
- ¼ tsp kosher salt
- 1 tsp ground cinnamon
- ½ tsp ground cardamom, ginger or allspice, or use lemon zest
- 115 g unsalted butter, melted and cooled



Filling:

- 2 to 5 T brown sugar (or granulated sugar), depending on the sweetness of the fruit
- 2 T cornstarch
- 1.8 liters mixed berries (fresh or frozen) or other fruit
- Ice cream or whipped cream, for serving

Heat oven to **180°C**.

Topping:

1. In a large bowl, whisk together **flour, oats, sugars, salt** and **spices**.
2. Stir in **butter**. Using your hands, squish mixture until coarse crumbs form. Some should be about 13-mm in size, some smaller.
3. Spread topping in one layer onto a rimmed baking sheet. *(You don't have to grease it first.)* Bake until crumbs are solid when you gently poke them, and are fragrant, **about 15 minutes**. They won't change appearance very much. Transfer baking sheet to a wire rack to cool while you make the filling. *(Crumbs can be baked up to 2 days ahead and stored in an airtight container at room temperature.)*

Filling:

4. In a large bowl, whisk together **sugar** and **cornstarch** until well combined.
5. Add **fruit** and gently toss to coat with the sugar mixture.
6. Pour filling into an ungreased 1.9 liter gratin dish or 25-cm cake pan, mounding the fruit in the center.
7. Spoon crumbs over filling and place the crumble dish on a rimmed baking sheet to catch any overflowing juices.
8. Bake until filling bubbles energetically around the edges, **about 55 to 65 minutes**.
9. Let cool slightly. Serve warm or at room temperature with **ice cream** or **whipped cream**.

Crumble can be made up to 8 hours ahead and kept at room temperature, or warmed up briefly in a 180-degree oven.