

Recipe adapted from [The Farm Restaurant and School of Cooking](#), Port Austin.



Peach-Blueberry Crisp

For the streusel:

8 T butter (1 stick)
3/4 c all-purpose flour
1/2 c brown sugar
1/2 t cinnamon
1/2 t nutmeg
1/4 t salt

For the filling:

2-1/2 c blueberries
4 fresh peaches, pitted, peeled and sliced into thin wedges
1/3 c sugar
1 t vanilla extract
1 T flour

Preheat oven to 375F. Lightly grease a medium-sized baking dish. Set aside.

In a small bowl combine the streusel ingredients and using your fingers work it into a crumb-like consistency.

Next add the blueberries and peaches to a large bowl and mix in the sugar and vanilla. Pour fruit mixture into the baking dish and sprinkle with the flour. Top the fruit with the streusel, spreading evenly over the top. Bake for 45 minutes, or until bubbly and browned.

Serve warm with a side of vanilla ice cream.