

Foodnity Recipes

Blueberry Peach Crumble

Blueberry Peach Crumble is a comforting dessert with a buttery crumb and fresh fruit filling, simple yet elegant.

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Fruit Filling

- [ ] 2 cups fresh blueberries
- [ ] 2 ripe peaches, sliced
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp all-purpose flour

Crumble Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-inch baking dish.
2. In a bowl, combine blueberries, peach slices, honey, lemon zest, and flour; toss gently and set aside.
3. In another bowl, mix flour, oats, brown sugar, and cinnamon; cut in the cold butter with fingertips until the mixture resembles coarse crumbs.
4. Spread the fruit mixture in the dish, then sprinkle the crumble topping evenly over it.
5. Bake for 30-35 minutes, until the topping is golden and the fruit is bubbling. Let stand 5 minutes before serving.

Nutrition per serving

310 kcal	3 g	55 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumble browns too quickly, loosely cover with foil.
- A splash of vanilla extract in the fruit adds depth.
- Serve warm with vanilla ice cream for extra indulgence.