

Recipe from **Rustic Fruit Desserts** by Cory Schreiber and Julie Richardson through permission of Ten Speed Press, an imprint of the Crown Publishing Group, New York, NY. Copyright 2009. All rights reserved.

### **Nectarine, Boysenberry, and Almond Crisp**

(Serves 8 to 10)

Nectarines are too often overlooked in summer, possibly because they get upstaged by peaches, which ripen at the same time. A nectarine's characteristics are similar to a peach, but nectarines are glabrous (That is, their skin lacks the downy fuzz found on peaches). Nectarines have a high water content, and they release a great deal of moisture as they bake. Because boysenberries also have a high water content, cornstarch is added to the filling of this crisp to compensate for the moisture. You will want to use a wide dish for this recipe so the filling can spread out in a shallow layer, which allows more water to evaporate. Almonds are our first choice to complement the combination of nectarines and boysenberries, but walnuts or hazelnuts also work well.

1 tablespoon unsalted butter, at room temperature, for dish

#### **CRISP TOPPING**

1-1/4 cups (6-1/4 ounces) all-purpose flour  
3/4 cups (5-1/4 ounces) granulated sugar  
1 teaspoon fine sea salt  
1/2 cup (4 ounces) cold unsalted butter, cut into 6 cubes  
3/4 cup (3 ounces) sliced almonds, toasted

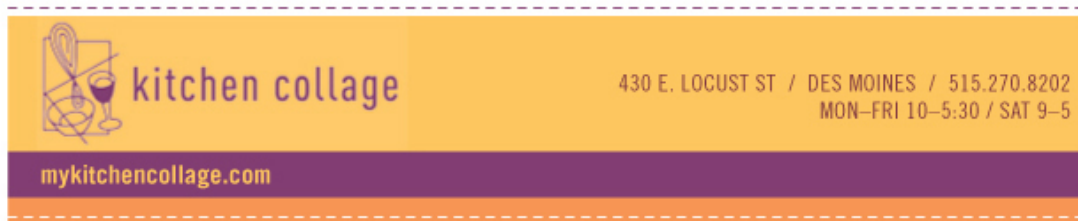
#### **FRUIT FILLING**

1/2 cup (5-1/4 ounces) granulated sugar  
2 tablespoons cornstarch  
1/2 teaspoon fine sea salt  
6 nectarines, each cut into 10-12 slices (3 pounds prepped)  
1 dry pint (2 cups) boysenberries  
1 tablespoon pure vanilla extract

Vanilla Bean Ice Cream or Chantilly Cream for serving

Preheat the oven to 400°F. Butter a 3-quart baking dish.

To make the crisp topping, mix the flour, sugar, and salt together in a bowl. Add the butter and toss until evenly coated. Using your fingertips or a pastry blender, cut in the butter until the mixture resembles crumbs. (Alternatively, you can put the dry ingredients in a food processor and pulse to combine. Add the butter and pulse until crumbly, then transfer to a bowl and squeeze the mixture between your fingers to make crumbs). Add the almonds and mix gently; try not to break the almond slices. Put the topping in the freezer while you prepare the fruit filling.



### **Nectarine, Boysenberry and Almond Crisp, continued**

To make the fruit filling, rub the sugar, cornstarch, and salt together in a large bowl. Add the nectarines and boysenberries, toss until evenly coated, then gently stir in the vanilla.

Pour the fruit into the prepared baking dish and scatter the topping over the fruit. Bake for 45 to 55 minutes, or until the topping is golden and the fruit is bubbling. Cool for 30 minutes before serving, topped with Vanilla Bean Ice Cream or Chantilly cream.

Storage: Wrapped in plastic wrap, the crisp will keep at room temperature for up to 3 days. Reheat in a 325°F oven for 10 minutes before serving.