



2210 HAINES AVENUE, RAPID CITY

SOUTH DAKOTA 57701

605.341.5044

### **Peach and Blackberry Crisp with Homemade Lemon Curd**

#### **CRISP FILLING**

##### **INGREDIENTS:**

peaches, peeled, sliced  
2 cups blackberries  
1 tbsp lemon juice  
2 tbsp flour  
1 tbsp sugar  
1/4 tsp kosher salt

#### **CRISP TOPPING**

##### **INGREDIENTS:**

1/2 cup flour  
1/2 cup brown sugar  
3/4 cup quick cook oats  
1 stick of butter  
1/8 tsp nutmeg  
1/8 tsp cinnamon  
1/8 tsp kosher salt

#### **LEMON CURD**

##### **INGREDIENTS:**

1/2 cup sugar  
1 tbsp finely grated lemon  
zest  
6 tbsp butter  
1/2 cup lemon juice  
3 eggs

*Serve crisp warm with old-fashioned vanilla ice cream and a spoonful of delectable, sweet-and-tart, lemon curd.*

#### **CRISP FILLING DIRECTIONS:**

Wash, peel and slice peaches using a serrated knife. Combine the peach slices with blackberries, lemon juice, flour and sugar and mix together. Place the fruit mixture in baking dish.

#### **CRISP TOPPING DIRECTIONS:**

Blend crisp topping dry ingredients together, then add cubes of butter and mix by hand until a pea-sized topping is formed. Spread topping over fruit and bake at 350° for 45 minutes or until fruit is bubbling and topping is golden brown.

#### **LEMON CURD DIRECTIONS:**

1. In a mixing bowl combine sugar and lemon zest. Add in butter and mix together with a fork. Whisk in eggs and lemon juice. The mixture will look curdled, but will combine well when heated.
2. Pour mixture into a saucepan and stir over low heat for about 10-12 minutes (making sure it doesn't reach a boil). Continue stirring until the curd is thickened and smooth in texture. Cook until mixture coats the back of a wooden spoon. Chill well before serving.
3. Store in airtight, covered container in the fridge for up to three days.