

Peach Crisp

From *The Complete America's Test Kitchen TV Show Cookbook*



Absolutely DIVINE! You'll notice the contrast of tart (fruit layer) and sweet (topping), which is altogether good!

TOPPING:

- 6 tablespoons unbleached flour
- 1/4 cup light brown sugar
- 1/4 cup granulated sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg, use freshly ground
- 1/4 teaspoon table salt
- 5 tablespoons unsalted butter, cut in 1/2" pieces
- 3/4 cup walnuts, coarsely chopped, or pecans

FILLING:

- 3 pounds peaches, 6-8 medium, peeled, pitted, 1/2 inch slices
- 1/4 cup granulated sugar
- 1/2 teaspoon lemon zest
- 1 1/2 tablespoons fresh lemon juice

Serving Ideas: Serve with lightly sweetened whipped cream or vanilla ice cream.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

A 9-inch square pan may work better for this (higher sides). According to the headnotes on this recipe, chilling the topping is crucial - helps make it more crispy. And the combination of brown and white sugar was deduced after much trial and error in the Test Kitchen.

1. **TOPPING:** Pulse flour, sugars, cinnamon, nutmeg and salt in a food processor until combined. Sprinkle the butter pieces over the top and pulse until the mixture resembles coarse meal, about 15 pulses. Add nuts and pulse until mixture clumps together and resembles wet sand, about 5 pulses; do not overmix. Transfer mixture to a bowl and chill while preparing filling, at least 15 minutes.
2. **FILLING:** Adjust oven rack to the lower-middle position and heat oven to 375°. Combine the peaches, sugar, salt and juice in a large bowl and toss gently to combine. Transfer the peach mixture to a 9-inch glass pie plate (I had to use a larger size - about 10-inch and with higher sides than suggested). Place pie on a cookie sheet and sprinkle topping all over the peaches.
3. Bake crisp on the cookie sheet for 40 minutes. Increase oven temp to 400-° and continue baking another 5 minutes, or until the topping is golden brown and bubbling. Serve warm, if possible. Have leftovers? Serve it for breakfast with some drizzled cream or half and half on top.

Per Serving (excluding unknown items): 368 Calories; 19g Fat (43.0% calories from fat); 6g Protein; 50g Carbohydrate; 4g Dietary Fiber; 26mg Cholesterol; 101mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 3 1/2 Fat; 1 1/2 Other Carbohydrates.