

# PEACH AND BLUEBERRY CRUMBLE RAMEKINS



**Serves 6**

## Ingredients

### For the fruit

- 2 pounds firm, ripe peaches
- 2 teaspoons grated lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup sugar
- 1/4 cup flour
- 1 cup fresh blueberries

### For the crumble

- 1 cup flour
- 1/3 cup sugar
- 1/4 cup light brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 pound cold, unsalted butter, diced

## Directions

Preheat oven to 350 degrees.

Immerse the peaches in boiling water for 30 seconds until their skins peel off easily. Place them immediately in cold water. Peel the peaches, slice them into thick wedges, and place them in a large bowl. Add the lemon zest, lemon juice, sugar, and flour. Toss well. Gently mix in the blueberries. Allow the mixture to sit for 5 minutes. Spoon mixture into six individual ramekins.

For the topping, combine flour, sugar, brown sugar, salt, cinnamon, and butter in a bowl of an electric mixer fitted with a paddle attachment. Mix on slow speed until the butter is the size of peas. Rub the mixture with your fingertips until it's in big crumbles. Sprinkle evenly over the fruit.

Place ramekins on a sheet pan lined with parchment paper. Bake for 40 - 45 minutes until tops are browned, and the juices are bubbly. Serve warm or at room temperature.

*Lula*