

Nectarine Pistachio Crisp

Ingredients

For the Filling

2 pounds peaches or nectarines, cut into 1/2-inch wedges (6 cups)
3/4 cup granulated sugar
1 tablespoon lemon juice
4 teaspoons cornstarch
1/2 teaspoon coarse salt

For the Topping

1/2 cup chopped unsalted pistachios
1/2 cup, plus 2 tablespoons all-purpose flour
1/3 cup old-fashioned rolled oats
1/4 teaspoon baking powder
Salt
6 tablespoons unsalted butter, softened
3 tablespoons packed light-brown sugar
3/4 cup granulated sugar

Directions

Preheat oven to 375 degrees. Make the filling: Combine peaches, granulated sugar, lemon juice, cornstarch, and salt. Transfer to an 8-inch square baking dish.

Whisk together the pistachios, flour, oats, baking powder, and 1/4 teaspoon salt in a medium bowl; set aside. Put butter, brown sugar, and 1/4 cup granulated sugar in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until creamy.

Stir pistachio mixture into butter mixture until just combined. Work mixture through your fingers until it forms coarse crumbs ranging in size from small peas to gum balls; set topping aside.

Sprinkle the topping evenly over nectarine mixture. Bake until topping turns golden and juices are bubbling, 50 minutes to 1 hour. Let cool on a wire rack 1 hour before serving.

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