



Peach Blueberry Basil Crumble

Adapted from [Bon Appetit](#)

BAH Note: You can use whatever combination of fruit you have (peaches, plums, berries, cherries, whatever floats your boat) so where I called this Peach Blueberry Basil, you might call it something else entirely. It goes without saying that if Basil ain't your thing then skip that ingredient. And word to the wise, put your dish on a baking sheet...bubbling fruit juice is rocket hot and that's no joke.

- 1/3 cup flour
- 1/4 cup brown sugar
- 1/4 teaspoon kosher salt
- 1 cup old fashioned oats
- 1 stick butter, chilled and cubed
- 8 cups mixed fruit (see Note above)
- 1 cup sugar (if you want to get fancy, put the basil and your sugar in a small container, cover, give it a good shake, and then let it sit for a hour or so to allow the basil to infuse the sugar and the sugar to sort of crystallize the basil).
- 2 tablespoons corn starch
- fresh basil (I pinched off about three small bunches of leaves from my plant)
- 2 tablespoons lemon juice
- 1/2 teaspoon kosher salt

Heat your oven to 375 degrees.

Working in short pulses, combine the flour, brown sugar 1/4 teaspoon salt, and the oats in a food processor. Add the cubed butter and continue to pulse until the butter is fully combined and no dry spots remain in the mixture.

If you put the basil in your granulated sugar, remove the basil, use your thumbnail to tear it into small bits, return it to the sugar, and give it one more good shake.

Place the fruit, granulated sugar, corn starch, basil, lemon juice, and salt in a large bowl and stir until fully combined. Transfer the fruit to a baking dish and top with the oat mixture. Bake for approximately 60 to 70 minutes or until the juices bubble and the topping browns. Allow the crumble to cool for about an hour before digging in.