

Raspberry Peach Crisp

Serves 6

Wood Stone's home in Whatcom county is the third largest raspberry producer in the world, and we take advantage of our region's decadent raspberry production whenever possible. We also enjoy fresh strawberries, blueberries, blackberries, rhubarb, and, of course, our beautiful Washington state apples. Choose from your favorite seasonal fruits to personalize the flavor of this dessert.

Ingredients

1½ cups	all-purpose flour
¾ cup	dark brown sugar, packed
¼ cup	sugar
¼ tsp.	salt
1 tsp.	cinnamon
10 Tbsp.	unsalted butter, room temperature
2 cups	fresh raspberries
2 ea.	fresh peaches, peeled and sliced
2 tsp.	sugar

Method

Oven Temperature: 570-600 degrees

- In a large mixing bowl, combine the dry ingredients, reserving the 2 Tbsp. of sugar. Cut the butter into the flour mixture with a knife until it is well blended, and the texture is crumbly. This mixture can be refrigerated until needed.
- In a separate bowl, toss the fruit with 2 tsp. of sugar. Place the fruit in the 9-in. cazuela or similar oven-safe dish, and sprinkle half of the crisp mixture over the top. Set the remaining crisp mixture aside.
- Place the crisp in the raw landing zone and bake uncovered for 6 minutes.
- At 6 minutes, pull the crisp to the doorway and sprinkle the remaining crisp topping over the top. Return the crisp to the oven and bake for another 6 minutes, or until the fruit is softened and the juices are bubbling.
- Remove the crisp from the oven and cool for several minutes. Serve with a generous scoop of vanilla ice cream.



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