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Blackberry Peach Slow Cooker Crumble

(adapted from Cooking Light, June 2017)

- 1 cup old fashioned Rolled Oats
- 3/4 cup GF flour
- 1/2 cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 3/4 cup unsalted butter, melted and cooled to room temperature
- Cooking spray
- (3) 10 oz bags frozen Peach slices
- (2) 10 oz bags frozen Blackberries

Vanilla Ice Cream, dairy free - coconut milk ice cream (such as by SoDelicious)

In a large bowl, combine oats, flour, brown sugar, cinnamon, nutmeg, and salt. Stir with a whisk. Add melted butter; stir until combined. Set aside 1 cup of mixture.

Coat a 4- to 5-quart slow cooker with cooking spray. Place peaches, blackberries, and remaining oat mixture in slow cooker; stir to combine. Sprinkle peach mixture evenly with reserved 1 cup oat mixture. Lightly coat top with cooking spray.

Cook on LOW for 3 hours, until fruit is bubbly and top is browned. Serve with vanilla ice cream!

Wine Pairing Recommendation

With very sweet desserts like this one, I tend to pick a crisper wine. Staying with the spanish theme, with dessert we paired the same Cava we used in our Aperol Spritzes in our appetizer hour. The crisp bubbly wine offset the creamy ice cream while highlighting the fresh fruit and cinnamon scented crunchy topping. A wonderful way to end the meal ;-)

Cheers!