

## Nectarine Crisp with Oatmeal Coconut Crumble

### Ingredients:

#### Crumb topping:

2/3 cup	All-purpose flour
2/3 cup	Light brown sugar
½ cup	Unsweetened shredded coconut, fine
½ cup	Instant oats
4 Tbsp.	Butter, salted, melted
6	Nectarines, pit removed, large dice
½	Lemon, juice only
3 Tbsp.	Cornstarch
2 Tbsp.	Sugar
As needed	Confectioner's sugar
Optional	Vanilla ice cream

#### Method of Preparation:

1. Prepare the crumb topping by adding all of the dry ingredients to a bowl and mix to combine; drizzle the butter over the dry ingredients and toss until mixture resembles coarse wet sand. Set aside in the refrigerator until ready to use. Crumb topping can be made at least 1 week in advance if kept in the fridge or two months in advance if kept in the freezer.
2. Preheat the oven to 375°F. Butter an 8" or 9" casserole dish. Combine the nectarines, lemon juice, cornstarch and sugar in a medium bowl and toss to coat well. Pour into the casserole dish and top with the crumb topping generously.
3. Bake for 15 to 20 minutes or until crumb topping is golden brown and the fruit is just beginning to bubble.
4. Let cool for 5-10 minutes then dust with the confectioner's sugar and serve with the ice cream.

\*\*Crisp can be grilled via the indirect grilling method. Place fruit crisp mixture in a cast iron pan instead of a casserole dish. Place on a preheated grill over an unlit area or unlit burner. Turn other burners to medium low (with grill cover closed, temp should read about 400°F. Cook crisp for about 20 minutes or until topping begins to turn golden brown and the fruit starts to boil over.