

Gingered Cherry-Berry Crumble

Recipe 170 of 365

Mixing berries with fresh ginger and adding ground gingersnaps to the topping give this crumble a less traditional flavor. Serve with vanilla ice cream, whipped cream, or yogurt.

TIME: 30 minutes preparation, plus 35 to 40 minutes baking time

MAKES: 6 to 8 servings

For the topping:

1 1/4 cups flour

3/4 cup crushed gingersnaps

1/2 cup (packed) brown sugar

1/4 teaspoon salt

1 stick unsalted butter, melted

For the filling:

1 pound cherries, halved and pitted

1 (16-ounce bag) frozen mixed berries, thawed overnight in the fridge, drained

1/2 cup white or whole wheat flour

1/4 cup sugar

1 tablespoon freshly grated ginger

Preheat the oven to 375 degrees.

First, make the topping: mix the flour, gingersnaps, brown sugar and salt in a small bowl until well combined. Drizzle the melted butter over the dry ingredients and stir until all ingredients are moistened. Set aside.

Make the filling: heap the cherries and berries into a bowl and add the flour, sugar and fresh ginger. Mix until the fruit is evenly coated. Pile into an 11" X 7" (or similar) baking dish and spread evenly. Use your hands to transfer the topping from the bowl to the fruit, packing the topping slightly between your hands and dropping it onto the filling in thick clumps. Sprinkle any remaining smaller crumbs over any holes so you can't see the fruit.

Bake on the middle rack of the oven for 35-40 minutes, or until the topping is nicely browned and the fruit is bubbling. Serve warm, or at room temperature.