

# Summer Fruit Crumble

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## Filling Ingredients

- 8 cups chopped fruit
- zest and juice of one lemon
- ¼ cup brown sugar
- 1 Tbsp. cornstarch
- 2 tsp. ground cinnamon
- ¼ tsp. ground ginger

## Topping Ingredients

- 1 cup brown sugar
- 1½ cups flour
- 1 cup chopped walnuts
- 2 tsp. ground cinnamon
- 11 Tbsp. unsalted butter, melted and cooled



## Directions

1. Preheat your oven to 350°F.
2. Toss together the chopped fruit, lemon juice, and lemon zest in a large bowl until well-combined. Add the brown sugar, flour, and cinnamon and mix until dry ingredients are evenly distributed. Spread the fruit mixture evenly into an 3-quart baking dish.
3. In a medium bowl, stir together all topping ingredients until the mixture looks crumbly, with pieces the size of large peas. Sprinkle the topping evenly across the top of the fruit filling.
4. Bake the crumble for 40-50 minutes, or until the topping is browned and the filling is bubbling up through it. Cool for at least 20 minutes before serving.