



Peach & Mulberry Crumble

INGREDIENTS

8 medium size Peaches
1-pint Mulberries or Blackberries
½ cup Dark Brown Sugar
1 tbsp Cinnamon, ground
2 tbsp Lemon Juice
2 Plain Croissants, or 2 cups of Brioche, torn into pieces
Good Vanilla Ice Cream

PREPARATION

- Preheat the Big Green Egg or grill to 350°F indirect heat.
- Cut the peaches into 1/2-inch wedges and discard the pits.
- In a large mixing bowl, mix together peaches, berries, brown sugar, cinnamon, lemon juice, and croissant pieces. Pour the mixture into a cast iron pan and place on the Big Green Egg. Close both dampers and bake for 15-20 minutes, or until the mixture begins to bubble.
- Remove the pan from the BGE, allow to cool for 15-30 minutes, and serve with ice cream.