



Roasted Fig & Apricot Crumble

(adapted from "Fast Food My Way" by Jacques Pépin)

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This is a simple, throw together dessert that's a perfect ending to a simple summer supper. Or it could be a breakfast treat! Note that pretty much any fruit would work with this: peaches, blueberries, cherries, raspberries and so on.

Ingredients:

- Fresh Figs; about 4 per person
- Fresh Apricots; about 4 per person
- 1/8 cup light brown sugar (regular sugar will also work if brown sugar isn't available)
- Small pinch of Nutmeg (optional)
- Small pinch of Cardamom (optional)

For the crumble:

- All-butter shortbread cookies (any good quality butter cookies will do just fine).
- Unsalted butter

1. Pre-heat oven to 350°.
2. Quarter the figs and apricots, remove pits and place in a bowl.
3. Toss the fruit with light brown sugar, Nutmeg and Cardamom. Place in a baking dish and set aside (to make it a little more special, divide the fruit and cookie crumbs into individual ramekins).
4. Add about 3-4 cookies per person and smash them up into crumbs.
5. Sprinkle the cookie crumbs over the fruit. Dot the crumbs all over with bits of butter.
6. Place in the preheated oven and bake for approximately 15 minutes or until the crumbs are slightly browned.
7. Allow to cool before serving. It is best at room temperature or just slightly warm. Add a dollop of whipped cream, vanilla ice cream or crème fraîche, if desired.
8. Sit cross-legged on the floor with your shoes off and enjoy!

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