

Peach, Pineapple and Coconut Crumble

For the topping:

1 Cup all-purpose flour
¼ Cup packed brown sugar
1/2 cup sweetened shredded coconut
1/2 cup pecans, chopped
1/4 t kosher salt
1 stick unsalted butter.
at room temperature
1/2 cup coconut flakes
Vanilla or coconut ice cream,
for serving

For the Filling:

3 cups diced pineapple
1 ½ pounds fresh peaches (3 to 4)
Sliced into ½ inch wedges 1/2 cup packed light brown sugar
¼ cup dark rum
2 T fresh lime juice
2 T cornstarch 1/2 t kosher salt
¼ t ground cinnamon
¼ t freshly grated nutmeg
2 T unsalted butter,
cut into small pieces

Directions:

1. Make the topping.

Preheat the oven to 375 degrees.

Stir together the flour, brown sugar, shredded coconut, peaches and salt in a large bowl until evenly combined. Rub in the butter, with your fingers until crumbs form. Toss in the coconut flakes at the end. Freeze the topping until it is firm, at least 15 minutes.

2. Meanwhile, make the filling. Stir together the pineapple, peaches, brown sugar, rum, lime juice, cornstarch, salt, cinnamon, and nutmeg in another large bowl until coated and juicy. Scrap into a 2 quart baking dish.

Dot with the butter, then scatter the crumb topping over the top.

3. Bake until the topping is golden brown.

Add the filling is bubbling around the edges.

(about 40-45 minutes). Let crumble cool about 30 minutes-serve with ice cream.