

## INGREDIENTS

### Topping:

- 1 cup all-purpose flour
- 1/3 cup firmly packed light brown sugar
- 1/3 cup granulated sugar
- 1 cup crushed amaretti cookies
- 3/4 cup sliced almonds
- 1/2 cup (1 stick) unsalted butter, cut into 1/2-inch pieces

### Filling:

- 2 tbs. sugar
- 2 tbs. all-purpose flour
- 3 lbs. peaches, pitted and sliced into thick wedges
- 8 oz. blueberries
- 3 tbs. Amaretto liqueur
- 1/2 cup mascarpone cheese

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## DIRECTIONS

### Topping:

- 1 Stir the flour and sugars in a medium bowl to blend.
- 2 Add the cookies and almonds and mix well.
- 3 Add the butter and mix well, use hands if needed.

### Filling:

- 1 Preheat the oven to 350° F.
- 2 Butter a 13 x 9 x 2-inch glass baking dish.
- 3 Put the peaches and blueberries into the glass baking dish. Pour in the liqueur. Add flour and sugar and toss to combine.
- 4 Sprinkle the cookie topping over. Bake until the peaches are tender and the topping is golden and crisp, about 45 minutes. Cool at least 10 minutes.
- 5 Spoon the warm crisp into bowls. Top each with a dollop of mascarpone cheese and serve.