

DESSERT

Nectarine and Blueberry Crisp with Amaretti Cookie Topping

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	15 min	45 min	10	\$1.39	418 kcal

Nectarine and Blueberry Crisp with Amaretti Cookie Topping might be a good recipe to expand your dessert recipe box. This recipe makes 10 servings with 446 calories, 7g of protein, and 19g of fat each. For \$1.39 per serving, this recipe covers 9% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ¾ cup sliced almonds
- ☐ 3 tablespoons Amaretto liqueur
- ☐ 1/3 cup firmly packed light brown sugar
- ☐ 2 tablespoons all-purpose flour
- ☐ ½ cup mascarpone cheese
- ☐ 2 tablespoons sugar
- ☐ 1 cup crushed amaretti cookies, coarsely crushed
- ☐ 8 ounces blueberries
- ☐ 1 cup all-purpose flour
- ☐ 1/3 cup granulated sugar
- ☐ 3 pounds nectarines, pitted and sliced into thick wedges
sliced into wedges
- ☐ ½ cup (1 stick) unsalted butter, cut into 1/2-inch pieces

EQUIPMENT Bowl, Oven, Glass baking pan

Method

- 1 To make the topping: 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 rub in until moist clumps form.
- 4 To make the filling: Preheat the oven to 350 degrees F. Butter a 13 by 9 by 2-inch glass baking dish. Stir the sugar and flour in a large bowl.
- 5 Add the nectarines and blueberries, and toss to combine. Stir in the liqueur.
- 6 Spoon the fruit mixture into the prepared dish.
- 7 Sprinkle the cookie topping over.
- 8 Bake until the nectarines are tender and the topping is golden and crisp, about 45 minutes. Cool at least 10 minutes. Spoon the warm crisp into bowls. Top each with a dollop of mascarpone cheese and serve.

Nutrition per serving

418

KCAL

7 g

PROTEIN

19 g

FAT

57 g

CARBS

Saturated Fat	9.4 g · 58% of daily needs
Fibre	4.3 g · 17% of daily needs
Sugar	40.1 g · 45% of daily needs
Sodium	63.2 mg · 3% of daily needs
Cholesterol	35.7 mg · 12% of daily needs
Vitamin C	6.2 mg · 7% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/nectarine-and-blueberry-crisp-with-amaretti-cookie-topping-142277](https://www.whatsheate.com/nectarine-and-blueberry-crisp-with-amaretti-cookie-topping-142277)