



Makes four 1½-cup packets
Preparation Time: 20 minutes
Cook Time: 15 minutes

INGREDIENTS:

- 2⅔ cups fresh blackberries
- 2 fresh peaches, pitted and sliced
- 4 teaspoons lemon juice
- 2 tablespoons pure maple syrup
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 cup rolled oats (see tip, recipe intro)
- ¼ cup dry quinoa, rinsed and drained
- 2 tablespoons slivered almonds, toasted

Foil-Roasted Blackberry Peach Crisp

Perfect for a cookout or roasting over a **campfire**, these blackberry peach crisps can be prepped on-site or assembled up to three days ahead of time and transported in a cooler. Blackberries and peaches, drizzled with cinnamon- and nutmeg-infused maple syrup, get jammy and delicious when cooked. The crumble topping is added to the packet before closing and features oats, sliced almonds, uncooked **quinoa** for extra crunch, and spiced maple syrup for moisture and sweetness. Not just for cookouts, these fruity packets can also be baked in the oven!

Tips

To make these gluten-free, be sure to use certified gluten-free rolled oats.

If you don't have fresh blackberries or peaches, feel free to use frozen.

For more inspiration, check out these tasty ideas:

- [Chocolate Raspberry Brownie Bites](#)
- [Blackberry Polenta Cake](#)
- [Dreamy Zucchini Breakfast Cookies](#)
- [Blackberry Polenta Cake](#)

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- 1** Cut heavy-duty foil into four 15×12-inch pieces. (If you plan to cook directly on campfire coals, cut eight pieces of heavy-duty foil to make double-thick packets.) Spoon blackberries and peaches in center of each piece of foil. Drizzle with lemon juice. In a small bowl stir together maple syrup, cinnamon, and nutmeg. Drizzle half over the fruit.
- 2** In a medium bowl toss together oats, quinoa, almonds, and the remaining maple syrup mixture. Sprinkle over fruit. Fold up foil packets, envelope style, crimping to seal.
- 3** To cook on a campfire, place packets over ashy coals and cook 8 to 10 minutes or until fruit is tender. To cook on a grill, grill foil packets, covered, over medium-high 12 to 15 minutes or until fruit is tender. To oven-bake, preheat oven to 350°F and bake 25 to 30 minutes or until fruit is tender.