



### **Summertime Sangria Buckle**

*Filled with delicious fruit flavor and a crunchy crumb topping*

2 cups all-purpose flour  
1 cup granulated sugar  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
3/4 cup cold unsalted butter, cut into cubes  
1/2 cup chopped pecans  
1/3 cup packed light brown sugar  
1-1/2 teaspoons baking powder  
1/2 cup red sangria or white grape juice  
1 egg  
1 teaspoon pure vanilla  
1/2 teaspoon grated orange peel (optional)  
2 cups peeled and chopped peaches  
1 cup peeled and chopped apples  
1/2 cup seedless raspberry jam or as needed  
Garnish: As desired orange peel curls

1. Preheat oven to 350 degrees F. Coat a 10-inch springform pan with nonstick cooking spray.
  2. In a mixing bowl, stir flour, sugar, salt, baking powder and cinnamon. Cut in butter until mixture is crumbly. Remove 1 cup of mixture to a small bowl. Stir in pecans and light brown sugar. Set topping aside.
  3. Add baking powder to the remaining flour in the mixing bowl. In a small bowl, whisk sangria, egg, vanilla, and orange peel if desired. Stir into the flour mixture until batter forms.
  4. Spoon half of the batter into the prepared pan; spread batter evenly over the bottom of the pan. Place the peaches and apples over the batter. With a tablespoon, drop the remaining batter over the fruit in an uneven pattern; sprinkle the reserved topping over the top.
  5. Bake in preheated 350-degree F. oven for 1 hours, golden brown and test done.
  6. Cool slightly on a wire rack. Run knife around the edge; remove the side of pan.
  7. Remove cooled dessert to serving plate. Place jam in a microwave safe container, cook gently about 20 seconds or until melted. Place in small squirt bottle or use a spoon to drizzle lines over the dessert. Serve warm or at room temperature. Garnish with swirls of orange peel if desired.
- Yield: one 10-inch dessert coffeecake Serves about 10

**Buckle idea inspired by:** Family Circle, 2008 August

**About the Recipe:** Buckle desserts combine fresh fruits with a rich cake batter and are topped with a crumb-like topping. They taste like delicious fruit filled coffee cakes. This dessert has found its way into many kitchens for centuries and is particularly popular in New England. The sweet dessert will be very moist and have an indented or buckled appearance. It's a perfect summertime dessert.