Desserts

Fruit Desserts

Twelve ways to bake, roast, freeze and serve seasonal fruit

Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

Fruit desserts begin with the fruit you actually have: its ripeness, sweetness and amount of juice. This development edition offers twelve different methods, from a hot crisp to a spoonable granita, so that a basket of produce can become several kinds of dessert. Taste a piece of fruit before preparing it, then make only small seasoning adjustments; baking structure still depends on the stated flour, eggs and liquid. Cut fruit to the sizes given so pieces soften together. Fresh desserts need careful refrigeration, while baked dishes should cool enough for their juices to settle. These original development drafts include practical serving and storage notes. Keep the fruit's character visible, and choose a method that suits its texture rather than expecting every variety to behave alike.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

Apple Oat Crisp - AI-generated realistic food artwork, not a photograph or tested result.

Apple Oat Crisp

6 servings | Prep: 20 minutes | Cook: 40 minutes

Ingredients

- 4 medium apples, peeled and sliced
- 1 tablespoon lemon juice
- 3/4 cup rolled oats
- 1/2 cup all-purpose flour
- 1/3 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon fine salt
- 6 tablespoons cold unsalted butter, cubed

Method

1. Heat the oven to 375°F. Toss sliced apples with lemon juice and spread in a 9-inch square baking dish, keeping the layer reasonably level.

2. Mix oats, flour, brown sugar, cinnamon and salt. Rub in cold butter until the mixture forms uneven crumbs; scatter them over the apples without packing.

3. Bake 35–45 minutes, until apples are tender when pierced and juices bubble around the edges. Tent loosely with foil if the topping browns too quickly. Rest 15 minutes before spooning into bowls.

Cook's tip

Use a mixture of tart and sweet apples for varied flavor; cut every variety equally thin.

Substitution

Replace half the apples with firm pears, peeled and sliced to the same thickness.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Wheat, Milk

Peach Spoon Cobbler

6 servings | Prep: 20 minutes | Cook: 35 minutes

Ingredients

- 5 cups sliced peaches
- 1/3 cup granulated sugar, divided
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon fine salt
- 4 tablespoons cold unsalted butter
- 1/2 cup milk

Method

1. Heat the oven to 375°F. Toss peaches with 2 tablespoons sugar, cornstarch and lemon juice in a 2-quart baking dish.

2. Whisk flour, remaining sugar, baking powder and salt. Rub in butter, then stir in milk until a soft dough forms. Drop six rough spoonfuls over fruit, leaving gaps for steam.

3. Bake 30–40 minutes, until the topping is golden and cooked through and peach juices bubble visibly between the mounds. Cool 15 minutes so the filling thickens before dividing among bowls.

Cook's tip

Keep the topping in separate mounds; a solid thick lid can stay doughy beneath its browned surface.

Substitution

Use thawed frozen peaches, drained, in the same measured volume.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Wheat, Milk

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures

USDA FSIS • leftovers and food safety

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Let the fruit choose the dessert

Fruit can become a bubbling crisp, a neat crumble bar, a chilled pop, or a fresh bowl with only a change of method. Fruit Desserts offers twelve recipes that move through baking, roasting, freezing, pastry, and custard. Learn to match ripeness to the dish, manage released juices, and give frozen mixtures the time and shape they need. Apples under oat crumbs, plums between crumble layers, and bananas blended with yogurt provide three useful starting points. With options from pear galette to mango granita, this Junction Table by CrownThrive, LLC collection helps you turn the fruit at hand into a deliberate finish to a meal.

• Rub cold butter into oat crumbs and bake over sliced apples.

• Thicken plum juices with cornstarch, then chill crumble bars for cleaner cuts.

• Blend ripe bananas and yogurt, then freeze in individual ice-pop molds.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.

Banana Yogurt Pops

AI-generated realistic food artwork

Junction Table by CrownThrive, LLC
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