Peach Crisp



Scan Code To Watch Video!



Reci	ne h	v· I a	aura '	Vital	le
1100	$\nu \sigma \nu$	'V. ∟c	ula	vila	·

Serves 6

Prep Time: minutes Cook Time: minutes

Ingredients

- __10 Small Fresh Peaches, pitted and quartered
- __¼ cup of Brown Sugar
- __2 Tbsp of Flour
- __Zest and Juice of Half a Small Lemon

For the Topping:

- __1 cup of All Purpose Flour
- __1/3 cup of Brown Sugar
- __1/4 tsp of Cinnamon
- __1 cup of Oats
- ___1/4 cup of Sliced Almonds
- __1/4 tsp Salt
- __1/2 tsp Baking Powder
- ____1/2 cup of Cold Butter, cut into little pieces

- 1) Preheat the oven to 375.
- 2) In a large bowl mix together the peaches with the brown sugar, lemon zest, lemon juice and the flour. Add the peach mixture in a 9 by 13 casserole dish and set aside.
- 3) In a large bowl combine first 7 ingredients for the topping and mix. Using your fingers or a pastry cutter, mix in the butter until its distributed all thru the dry ingredients but make sure its still in small pieces.



- 4) Scatter the topping all over the top of the peaches and bake for 35 to 40 minutes or until golden brown and bubby.
- 5) Serve with a scoop of the best vanilla ice cream you can get your hands on. Enjoy!