Fresh Peach Crisp

A sweet and juicy peach dessert with a crispy oatmeal topping! Yield:

16 servings Ingredients:

12 cups ripe thinly-sliced peeled peaches
6 tablespoons all-purpose flour
1 teaspoon ground cinnamon
6 tablespoons (packed) brown sugar

Crumb topping ingredients:

2/3 cup flour
1 1/3 cup (packed) brown sugar
2 teaspoons ground cinnamon
1 1/2 cups quick oats
2/3 cup softened butter Instructions:

1. Grease a 9×13-inch baking dish.

2. In a large bowl, mix 6 tablespoons flour, 1 teaspoon cinnamon, and 6 tablespoons brown sugar. Add sliced peaches and toss to coat. Spread peaches in prepared pan.

3. In another bowl, combine crumb topping ingredients and stir/cut together with a fork until crumbly. Sprinkle over the peaches.

4. Bake peach crisp in a pre-heated 375 degree oven for about 35-45 minutes or until peaches test done with a fork. Enjoy hot or cold or with ice cream!



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This recipe is from Tammy’s Recipes.