

Idiot's Kitchen Recipes - Peach Crisp



Recipe from www.idiotskitchen.com

Filling Ingredients:

5-6 Ripe, Juicy Peaches
2 Tablespoons Flour
¼ cup lightly packed Brown Sugar
½ teaspoon real Vanilla
Pinch – Cinnamon

Topping Ingredients:

¾ stick COLD Butter
½ cup Old Fashioned Oats
¼ cup Brown Sugar
¼ cup Sugar
½ cup Flour
Pinch – Salt

Preheat your oven to 350 degrees.

Scald the peaches with boiling water to remove the fuzzy outer skin. Slice peaches away from the pit into a mixing bowl.

Add 2 Tablespoons Flour, ¼ cup lightly packed Brown Sugar, ½ teaspoon Vanilla and a Pinch of Cinnamon to the peaches.

Mix to combine and create lovely juices.

Butter the bottom and sides of a glass baking dish. Spoon the peaches into the dish.

To make the topping, combine $\frac{1}{2}$ cup Old Fashioned Oats (not quick or instant), $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup flour and a pinch of salt in a mixing bowl.

Cut $\frac{3}{4}$ of a stick of COLD butter into cubes. Add butter to the dry topping ingredients.

Working quickly, using your fingers, press the butter and oatmeal mixture together. You should still have small clumps of butter within the mixture.

Add the topping to the peaches. Bake in a 350 degree oven for 30 minutes until the peaches are bubbly and the topping is golden brown.

Serve with Vanilla Ice Cream. Try not to eat the whole pan in one sitting. I dare you!