

Baked Streusel Peaches



Ingredients

2 ea. Florida peaches (freestone or “non-melting” preferred)
1 tbsp. granulated sugar
¼ cup water
½ cup all-purpose flour
¼ cup rolled oats
½ tsp. ground cinnamon
2 tbsp. light brown sugar
1/8 tsp. salt
2 tbsp. cold unsalted butter
vanilla yogurt or vanilla ice cream for serving

Procedure

1. Slice the peaches in half and remove the pits.
2. Sprinkle an 8X8 pan with sugar and add the water. Put the peaches cut side up so they barely touch (this helps keep them from falling over).
3. Preheat oven to 350°F
4. In a bowl, mix together flour, oats, cinnamon, light brown sugar, and salt.
5. With your fingertips work all the butter into the dry ingredients until it is all incorporated and crumbly. Pac on top of peaches, being careful not to allow a lot to fall off.
6. Carefully place the pan in the oven and bake for 20-30 minutes until the peach is soft and juicy and the crumble is crispy.
7. Remove peaches from pan and spoon any syrup from the bottom of pan around peach.
8. Serve with yogurt for a treat for breakfast or brunch, or with ice cream for dessert.

Serves 4

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