



Peach Crumble

Servings 8 | Prep time 5 mins. | Total time 30-35 mins.

Equipment:

9-inch pie pan
Small bowl
Large bowl
Can opener

Utensils:

Spoon
Fork
Measuring cups and spoons

Ingredients

Non-stick spray
4 15 ounce cans sliced peaches in juice, drained
2 tablespoons corn starch
1 teaspoon (regular or imitation) vanilla extract
2 teaspoons ground cinnamon, divided
2/3 cup rolled oats
1/3 cup brown sugar
1/3 cup whole wheat flour
2 1/2 tablespoons butter

Instructions

1. Before you begin, wash your hands, surfaces, utensils, and tops of cans.
2. Preheat oven to 400 degrees.
3. Spray a 9-inch-deep dish pie pan with non-stick spray and pour peaches in the pan. Spread evenly across pie pan.
4. In a small bowl, combine corn starch, vanilla, and 1 teaspoon cinnamon. Pour mixture over peaches.
5. In a large bowl, mix the remaining cinnamon, oats, brown sugar, flour, and butter with a fork until it forms a crumbly texture. Sprinkle over peaches in pie pan.
6. Bake for 25 to 30 minutes or until juices are thickened and bubbly, and topping is lightly browned. Serve while hot.

Nutritional Information:

Calories 270 Total Fat 5g Sodium 45mg Total Carbs 59g Protein 3g