



# 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

## Nutritional Information:

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

## 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.