



Peach Crumble

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

Equipment: 9" Pie Pan, Small Bowl, Large Bowl, Can Opener, Measuring Cups and Spoons

Utensils: Spoon, Fork

Ingredients

Non-stick spray

4 15 ounce cans peaches in juice, drained and sliced

2 tablespoons cornstarch

1 teaspoon vanilla extract (regular or imitation)

2 teaspoons ground cinnamon, divided

2/3 cup old fashioned oats

1/3 cup brown sugar

1/3 cup whole wheat flour

2 ½ 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, stir in cornstarch, vanilla, and 1 tsp cinnamon; pour the 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