



# 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