

PEACH CRUMBLE

This peach summer crumble is a perfect way to make a delish dessert, using what's in season. Today we'll show you peaches, but you can choose any fruit or fruit combo you wish!

DID YOU KNOW: A cobbler is a baked fruit dessert usually topped with a batter, biscuit or dumpling topper. A crisp and a crumble are really similar, even one in the same. Fruit desserts made with a crumbly brown sugar topper, usually containing oats.

TOOLS

- Bowls + 8x8 or 9x9 or even 9x13 baking dish

INGREDIENTS

- 5-6 large peaches, sliced (about 2 1/2 lb.) **You can also use frozen fruit that's thawed. Please drain extra juice*
- 1/4 cup granulated white sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- Pinch of salt

FOR THE TOPPING

- 1 1/2 cup all-purpose flour
- 1 cup packed brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/2 cup melted butter

DIRECTIONS

1. Preheat the oven to 375°.
2. In a large bowl, combine peaches, sugar, lemon juice, cinnamon, ginger, and salt.
3. Let's make the crumble topper: In a medium bowl, combine flour, brown sugar, salt, and cinnamon. Pour in melted butter and stir until mixture is crumbly.
4. Let's get our peaches poured into the baking dish, then sprinkle crumbs over
5. Bake until topping is golden and peaches are bubbling, 45 to 50 minutes.