

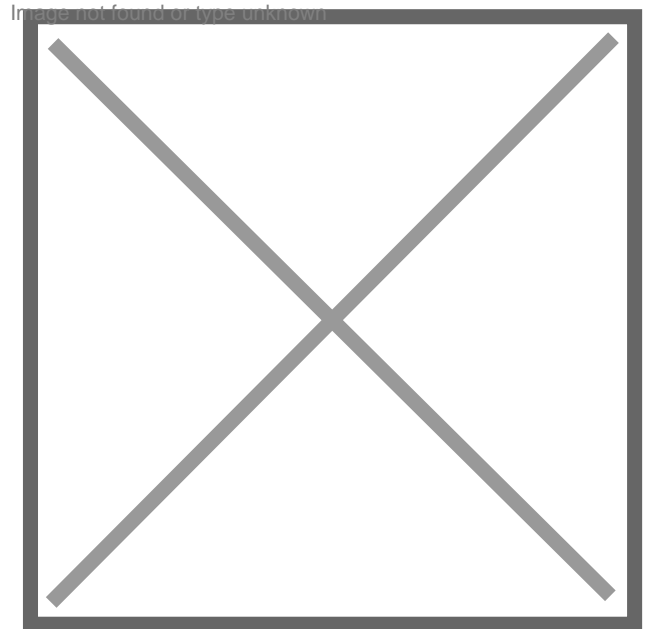
Peachy Oat Crisp

Ingredients

- 2 cups peaches, sliced
- 3/4 cup whole wheat or gluten free flour
- 3/4 cup Quaker® Oats-Old Fashioned
- 3 Tbsp coconut sugar
- 1 Tbsp arrowroot powder or cornstarch
- 2 Tbsp butter, melted
- 1 tsp vanilla extract
- 1 tsp cinamon
- 1/2 tsp salt

How to make it

1. Preheat oven to 350F.
2. Whisk together flour, oats, coconut sugar, cinnamon and salt. Add melted butter and stir until crumbly.
3. Wash and slice peaches. Toss with arrowroot powder or corn starch.
4. Add peaches to the bottom of a 9" round baking dish. Add crumble on top until most of the peaches are covered but not all. Add a few peach slices on top.
5. Bake for 30 minutes until slightly golden brown on top and enjoy!



PREP
TIME

-



COOK
TIME

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TOTAL
TIME

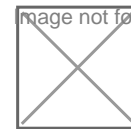
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SERVING

6-7

Made with



Quaker® Oats-Old Fashioned