

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 cinnamon
- 1/2 tsp salt

How to make it

1. Preheat oven to 350°F.
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
10 min

COOK
TIME
30 min

TOTAL
TIME
40 min

SERVINGS
6-7

Made with



Quaker® Oats-Old Fashioned