

7.2025 WHEN LIFE GIVES YOU PEACHES



PEACH CRISP



Up to 8 servings

Ingredients: FILLING

- 6 to 8 peaches, ripe but not overripe (*peeled or not peeled*), *pit removed, cut into 1/2 inch wedges*
- 1/2 cup of granulated sugar
- 1/3 cup of AP flour
- 1/2 teaspoon salt
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

Ingredients: TOPPING

- 1/2 cup AP flour
- 1/2 cup brown sugar
- 6 oz cold, cubed butter
- 1/2 cup whole oats or rolled oats
- 1/4 cup chopped pecans
- 1 teaspoon salt

Instructions:

1. Preheat oven to 350 degrees F.
2. In a mixing bowl, combine all the filling and toss lightly until well combined. Place the mixture into a 10-inch pie dish.
3. In another mixing bowl, mix the flour and brown sugar using a whisk. Cut in the cubed butter using a pastry dough cutter or a fork. Work the cold butter into the dry ingredients until it forms into small pea-sized crumbs. Fold in the oats and pecans.
4. Sprinkle the topping all over the filling, covering the entire surface. Bake in the oven for 50 minutes.
5. The juices of the peaches will bubble up and the topping will crisp up.
6. Serve hot or warm. Unlike pies, crisps do not need time to cool. I like to serve them with vanilla ice cream.

Bon Appétit!

CHEF TIPS

Always use very cold butter. After cutting the butter into cubes, place them in the freezer for 10 minutes before mixing into the dry ingredients. The cold butter will give the crumbly and crispy texture topping.

Vanilla ice cream is an optional part of this recipe but highly recommended!

If leftover peach crisp happens in your household, store for up to 4 days in the refrigerator or freezer for up to two months (make sure it's tightly wrapped).

Preparation



Peach Crisp

