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| |  | | --- | | Peach Crisp  This recipe can make use of Riverside’s local Peaches.  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  **INGREDIENTS**  ***For the crumb topping***   * 1/2 cup all-purpose flour * 1/2 cup old-fashioned rolled oats * 1/2 cup light brown sugar * 1/2 teaspoon baking powder * 1/4 teaspoon ground cinnamon * dash of ground nutmeg * dash of salt * 1/3 cup cold unsalted butter, diced into small chunks   ***For the Peach filling***   * 3 1/2 pounds fresh peaches (about 6-8) peeled, cored and sliced about 3/4in thick * 1/4 cup granulated sugar * 2 Tablespoons all-purpose flour * 2 teaspoons lemon juice * 1/2 teaspoon vanilla extract * dash of salt * dash of cinnamon   **INSTRUCTIONS**   1. Add the sliced peaches to a medium size bowl. 2. Add 1/4 cup sugar and toss to coat. 3. Allow peaches to sit for about 20 minutes, to allow the sugar to pull some of the juice out of them. 4. Meanwhile, make the crumb topping by combining all ingredients. 5. Cut in the butter with a pastry blender or fork until the mixture resembles small crumbs. Refrigerate the mixture until ready to use. 6. Preheat oven to 375 degrees F. 7. Drain the peaches, reserving the peach juice, and placing the peaches in a large bowl. 8. Measure out 1/4 cup of the peach juice and add it to a small bowl (you can discard the rest, or drink it because it's delicious!). 9. Stir in the flour, lemon juice, vanilla, salt, and cinnamon. 10. Pour mixture over peaches and toss to combine. 11. Pour peaches into a 8x8'' or similar size dish. 12. Sprinkle crumb topping evenly over the top. 13. Bake for 30-35 minutes or until golden brown and top is set. 14. Remove from oven and allow to cool for at least 10 minutes before serving. 15. Serve with vanilla ice cream, if desired.   SOURCE: <https://tastesbetterfromscratch.com/peach-crisp/> | |