



Peach Crisp

Ingredients

- 9 cups frozen sliced peaches
- 3 tablespoons cornstarch
- 4 ½ teaspoons lemon juice
- 2 tablespoons granulated sugar
- 1 ½ cups rolled oats
- 1 cup all-purpose flour
- ½ cup brown sugar
- ½ cup unsalted butter (1 stick), melted

Instructions

- Preheat the oven to 350 degrees F and coat a 9×13-inch glass baking dish with nonstick spray.
- Place the peaches into a large bowl and toss with the cornstarch, lemon juice and sugar. Spread into the prepared baking dish.
- Place the oats, flour, brown sugar and melted butter in a bowl. Stir together until crumbly.
- Spread the topping over the peaches in the pan. Press down slightly.
- Bake for 45-50 minutes or until the peaches are bubbly and soft. (If the topping starts to brown too much at any point, cover it loosely with a piece of foil and continue baking.) Let cool slightly and serve warm or at room temperature.
- Store leftovers covered in refrigerator for up to one week.

MAKES 12 SERVINGS. NUTRITION PER SERVING:

CALORIES: 250 | CARBOHYDRATES: 40G | PROTEIN: 4G |
FAT: 9G | FIBER: 3G

ADAPTED FROM FOODNETWORK