

Oatmeal Peach Crisp

Ingredients:

- 4 16oz cans peaches in juice, drained
- 1/2 cup rolled oats
- 1/2 cup graham cracker crumbs
- 4 Tbsp packed light brown sugar
- pinch sea salt
- 2 tsp cinnamon, divided
- 4 Tbsp butter, room temperature
- 1 t vanilla extract (optional)

Method:

- Preheat oven to 350 degrees. Drain peaches and put in 9-by-9-inch shallow baking dish. Sprinkle with 1 tsp cinnamon.
- Mix graham cracker crumbs, oats, sugar, remaining cinnamon, and butter together (use your hands!)
- Pour topping over peaches, and put in oven for 30 minutes, or until fruit is bubbling up the sides of the dish and the crumb topping is brown.

Variations:

- Fresh: Add 1 TB cornstarch of flour to fruit. Bake for 45 minutes.
- Frozen: Thaw overnight in refrigerator. Drain. Make as above.
- Other Fruits: Cut large pieces to 1" chunks, prepare as above.
- Breakfast: Add a dollop of Peach Crisp to your morning yogurt!

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