

peach crumble

Serves: 6-8

Prep and Cook time: 1 hour

Per serving: 366 calories, 12 g fat, 200 mg sodium

1 cup all-purpose flour	1 1/2 cups old-fashioned oats	2 cans (15-1/4 oz each) sliced peaches
1/2 cup packed brown sugar	1/2 cup packed brown sugar	1 cup sugar
1/4 tsp salt	1/4 cup all-purpose flour	1/4 cup cornstarch
1/2 cup butter, cubed	5 TBS butter, cubed	

1. Preheat oven to 350° F. In a large bowl, combine the first column of ingredients: flour, brown sugar and salt. Cut in butter until crumbly. Pat into a greased 9-in. square baking pan. Bake at 350° for 15 minutes or until lightly browned.

2. Meanwhile, drain the peaches and reserve juice in a small saucepan. Stir in the sugar and cornstarch until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in peaches.

3. Pour peaches into crust. For topping, combine the second column of ingredients: oats, brown sugar and flour. Cut in the butter until crumbly. Sprinkle over filling. Bake at 350° for 25-30 minutes or until golden brown and bubbly.

