



Peach Ginger Crisp

Ingredients (Makes 6 servings. Prep time: 20 minutes; 65 minutes total.)

5 cups sliced peaches, fresh or frozen (about 6 large peaches)	½ teaspoon salt
½ teaspoon ground ginger	½ teaspoon cinnamon, ground
2 tablespoons maple syrup	2 tablespoons crystallized ginger, minced
¾ cup rolled oats	½ cup cold butter (1 stick), cut into small pieces
½ cup all-purpose flour	
½ cup brown sugar, packed	

Preparation

Preheat the oven to 350 degrees F. Oil or butter an 8 or 9-inch square baking dish.

In a mixing bowl, toss the sliced peaches with the ground ginger and maple syrup until coated. Place mixture into the baking dish.

Mix together the oats, flour, brown sugar, salt, cinnamon, and crystallized ginger. Blend in the butter pieces with your fingers or a pastry cutter until crumbly. Spread the topping evenly over the peaches. Bake for about 45 minutes, until peaches are bubbling and the crisp topping is lightly browned. Let the crisp set for 15 minutes before serving.

Peach Ginger Crisp

Ingredient checklist

PRODUCE

- Peaches

BULK

- Maple syrup
- Brown sugar
- Rolled oats
- All-purpose flour

REFRIGERATED/FROZEN

- Butter

SPICES/SEASONINGS

- Crystallized ginger
- Ground ginger
- Cinnamon
- Salt

Serving suggestion

This classic summertime dessert is often served with ice cream or sweet tea with mint--a festive way to end any barbecue or picnic.

Nutritional information per serving

332 calories	48 g carbohydrate
16 g fat	4 g fiber
42 mg cholesterol	3 g protein
340 mg sodium	

The nutritional values and information provided are approximations.