

Peach Crisp

here's how

1. Preheat oven to 375 degrees.
2. For the topping: combine flour, rolled oats, cinnamon, butter, brown sugar, and salt.
3. For the filling: combine peaches, granulated sugar, and flour in a separate bowl.
4. Coat a steamtable pan with cooking spray and pour in peach mixture.
5. Sprinkle oat topping evenly over the peach mixture.
6. Bake at 375 degrees for 40-45 minutes or until golden brown. Cool lightly before serving.

helpful notes

50 pieces per pan

$\frac{3}{4}$ whole wheat grains per serving

$\frac{1}{4}$ fruit per serving

Peach Crisp

YKSD

prep time

20 min.

cook time

35-45 min

serves

50

things you need

Topping

3 cups

Whole wheat flour

3 cups

Rolled Oats

1 tablespoon

Cinnamon, ground

2 cups

Butter

2 cups

Brown sugar

½ teaspoon

Salt

Filling

16 cups

Canned peaches, drained

1/2 cup

Sugar, granulated

¾ cup

Whole wheat flour