



Peachy Oat Crisp



SERVINGS

6-7



COOKING TIME

30 min

Savor the taste of summer with this peachy oat crisp, combining juicy peaches with a crunchy oat topping for a delightful dessert that captures the essence of the season.

Ingredients

- 2 cups peaches, sliced
- 3/4 cup whole wheat or gluten free flour
- 3/4 cup [Quaker® Oats-Old Fashioned](#)
- 3 tbsp coconut sugar
- 1 tbsp arrowroot powder or cornstarch
- 2 tbsp butter, melted
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1/2 tsp salt

Cooking Instructions

1. Preheat oven to 350°F.
2. Whisk together flour, oats, coconut sugar, cinnamon and salt. Add melted butter and stir until crumbly.
3. Wash and slice peaches. Toss with arrowroot powder or corn starch.
4. Add peaches to the bottom of a 9” round baking dish. Add crumble on top until most of the peaches are covered but not all. Add a few peach slices on top.
5. Bake for 30 minutes until slightly golden brown on top and enjoy!