



## Peachy Crumble



1/4th of recipe: 169 calories, 3.5g total fat (1g sat. fat), 173mg sodium, 33.5g carbs, 4g fiber, 20g sugars, 3g protein

**Prep:** 15 minutes    **Cook:** 25 minutes

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### Ingredients

4 cups chopped peaches (if previously frozen, thawed and patted dry)  
3/4 tsp. vanilla extract  
1/8 tsp. almond extract  
1 tbsp. cornstarch  
3 tbsp. brown sugar (not packed)  
3/4 tsp. cinnamon  
1/2 cup old-fashioned oats  
2 tbsp. whole-wheat flour  
1/4 tsp. salt  
1 tbsp. natural whipped butter or buttery spread (like [the kind by Earth Balance](#)), melted

### Directions

Preheat oven to 350 degrees. Spray an 8" X 8" baking pan with nonstick spray.

In a medium bowl, toss peaches with both extracts. Add cornstarch, 2 tbsp. brown sugar, and 1/4 tsp. cinnamon. Mix until evenly coated.

In another medium bowl, combine oats, flour, remaining 1 tbsp. brown sugar, remaining 1/2 tsp. cinnamon, and salt. Add butter, and stir until well mixed and crumbly.

Transfer peach mixture to the baking pan. Evenly top with oat mixture. Bake until topping has lightly browned and peach mixture is bubbling, about 25 minutes.

#### MAKES 4 SERVINGS

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