



Maple Peach Crumble

This classic peach crumble with crunchy oatmeal topping is sweetened with maple syrup and spiced with cinnamon for the perfect comforting weeknight dessert.

Serve warm with a dollop of sweetened whipped cream or vanilla ice cream and everyone will be asking for a second helping!

Makes 8 servings

Recipe provided by



**Ontario
Tender Fruit
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MapleSyrupFestival.ca

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TIP

To easily peel peaches, score the bottom with an “X” and blanch in boiling water for 30 to 60 seconds or until skins start to loosen. With a slotted spoon, transfer to a bowl of ice water and slip off skins.



INGREDIENTS:

Filling:

6 cups peeled and sliced ripe Ontario peaches
3 TBSP brown sugar
3 TBSP maple syrup
2 TBSP lemon juice
2 TBSP cornstarch
2 TBSP unsalted butter, melted
1 tsp ground cinnamon
1 tsp vanilla extract
pinch ground nutmeg

Topping:

3/4 cup large flake oats
1/3 cup brown sugar
1/3 cup slivered almonds
1/4 cup all-purpose flour
1/4 cup cold unsalted butter, cut into cubes
1 TBSP maple syrup
9" Baking pan or dish

DIRECTIONS

Filling:

- * Preheat oven to 350°F/180°C.
- * Toss peach slices with brown sugar, maple syrup, lemon juice, cornstarch, butter, cinnamon, vanilla and nutmeg.
- * Spread into a 9-inch (2 L) square baking dish.

Topping:

- * Stir oats with brown sugar, almonds and flour.
- * Cut butter in with your fingertips until crumbly.
- * Toss in maple syrup.
- * Sprinkle evenly over the peach mixture.
- * Bake for 60 to 70 minutes or until topping is golden brown and filling is bubbling.
- * Cool slightly before serving.

NUTRITIONAL INFO

PER SERVING (1/6th): about 319 cal, 4g pro, 11.5g total fat (5.5g sat fat), 59g carb, 4g fibre, 23mg chol, 10mg sodium. % RDI: 20% vitamin A, 17% vitamin C, 4.5% calcium, 9% iron.