

PEACH CRISP *with* OAT & PECAN STREUSEL

MAY 2022 SUMMMER KICK-OFF CLASS | RECIPE BY CHEF DWAYNE INGRAHAM



Ingredients

OAT & PECAN STRUESEL

1 Stick	Softened Butter	¼ Cup	Pecan Meal
¼ Cup	Sugar	¼ Cup	Rolled Oats
¼ Cup	Brown Sugar	¼ Cup	Pecan (pieces or chopped)
2 Cup	All Purpose Flour		

PEACH FILLING

6-8	Peaches	2 Tbsp	All Purpose Flour
¼ Cup	Brown Sugar	½ tsp	Salt
¼ Cup	Sugar	1 Tbsp	Vanilla Extract

Instructions

Preheat the oven to 350 degrees.

FOR THE OAT & PECAN STREUSEL: Cream together your butter and sugar until blended. Add your remaining ingredients and mix just until the mixture is crumbly. Set aside.

FOR THE PEACH FILLING: Peel, core and slice your peaches. Mix together the brown sugar, sugar, all purpose flour and salt. Toss your peaches with the dry ingredients so they are well coated. Add your vanilla extract. Pour the filling into a greased 9x13 baking dish and spread out evenly.

Top your peaches with the streusel, spreading out evenly, and place into your oven.

Bake 35 - 45 minutes or until done.



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