

PEACH CRISP (8-10 servings)

1 1/3 cups flour

1 cup packed brown sugar

1/4 cup granulated sugar

3/4 cup old-fashioned rolled oats

1/2 tsp salt

1/2 tsp ground cinnamon

8 tbsp (1 stick) margarine, melted

plus additional for the baking dish

8 cups peeled, pitted and sliced fresh

Peaches (about 14 medium peaches)

Preheat oven to 375. Butter a 9 x 13 baking dish.

In large bowl, combine the flour, brown and granulated sugars, oats, salt and cinnamon. Add the margarine and stir just until the margarine is completely incorporated and the mixture forms small clumps.

Measure out 3/4 cup of the topping and transfer to a large bowl. Add the peaches to the 3/4 cup topping and stir gently until incorporated. Transfer the peach mixture to the prepared dish and then sprinkle the remaining topping evenly over the top.

Bake for 40-50 minutes, until the top is well browned and the filling is bubbly. Transfer to a wire rack and let cool to barely warm or room temperature before serving.