MINI PEACH CRISPS

INGREDIENTS  Serves: 4  |  Serving Size: 1 crisp

- peaches canned in 100% juice (1 - 15.25 oz can, drained)
- vanilla extract (1/2 teaspoon)
- cinnamon (1/2 teaspoon, divided)
- ground ginger (1/4 teaspoon)
- rolled oats (1/2 cup)
- flour (2 tablespoons)
- sugar (1 tablespoon)
- melted butter (1 tablespoon)
- cooking spray
1. PREHEAT OVEN

Preheat oven to 350 degrees F, and lightly coat four muffin tin wells with cooking spray.

2. DICE & SEASON PEACHES

Dice peaches and add to a bowl with vanilla, ginger, and 1/4 teaspoon cinnamon.

3. MAKE CRUMBLE

In a separate bowl, mix oats, sugar, flour, and remaining cinnamon. Add melted butter and stir until thoroughly mixed and crumbly.

4. ADD PEACHES TO MUFFIN TIN

Divide the peach mixture into four portions and spread portions into greased muffin tin wells.

5. TOP WITH CRUMBLE

Evenly sprinkle the oat mixture on top of each of the peach portions.

6. BAKE

Bake at 350 degrees F for 30 minutes, or until peach mixture is bubbly and oats are crunchy.

NUTRITION INFORMATION

| Calories: 170 | Total Carbohydrate: 34g | Protein: 2g |
| Total Fat: 4g | Dietary Fiber: 0g | Sodium: 30mg |

LOWCOUNTRY FOOD BANK

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