Baked Peach Streusel

Makes 8 Servings

Get creative with this dish! Apples, plums, or pears would be delicious substitutes. Cook seasonally!

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INGREDIENTS:

Peaches, medium, halved, pit removed	4 each
Berry jam (strawberry, raspberry)	4 T.
Rolled oats	1 cup
Butter	2 T.
Cinnamon, ground	½ tsp.
Nutmeg, ground	¼ tsp.
Salt	¼ tsp.
Brown sugar	¼ cup
Flour	¼ cup

STEPS:

- Preheat oven to 375 F degrees.
- Halve the peaches by running a sharp paring knife around the circumference of the peach, feeling for the pit with the knife without trying to slice through it. Twist the halves in opposite directions until one half dislodges from the pit. Remove the pit from the other half using a small spoon. Leave on the skin to help keep the shape of the fruit during baking.
- Spoon 1 tablespoon of jam in whole where the pit was.
- **Crumble**: Mix flour, brown sugar, and spices in a medium bowl. Using your fingers, work butter into the mixture until it resembles moist crumbs.
- Distribute crumble mixture over cut side of peaches, placing peaches in greased baking dish, ensuring even space between the peaches.
- Bake for 25-30 minutes, or until a sharp knife meets little resistance in peach.

NUTRITION:

SERVINGS 8; SERVING SIZE ½ peach; CALORIES 130kcal; FAT 4gm; PROTEIN 3gm; CARBOHYDRATES 24gm; SODIUM 60mg