

Taste of Home



# Peach Crisp

★★★★☆

*A hearty serving of this sweet and tart peach crisp is a mouthwatering way to end one of Mom's meals. With the comforting crust, fruit filling and crunchy topping, this dessert is as lovely as it is delicious.—Dianne Esposite, New Middletown, Ohio*

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**TOTAL TIME:** Prep: 20 min. Bake: 40 min.

**YIELD:** 8 servings.

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## Ingredients

1 cup all-purpose flour

1/2 cup packed brown sugar

1/4 teaspoon salt

1/2 cup cold butter, cubed

### FILLING:

2 cans (15-1/4 ounces each) sliced peaches

1 cup sugar

1/4 cup cornstarch

### TOPPING:

1-1/2 cups old-fashioned oats

1/2 cup packed brown sugar

1/4 cup all-purpose flour

5 tablespoons cold butter, cubed

## Directions

1. Preheat oven to 350°. In a large bowl, combine flour, brown sugar and salt. Cut in butter until crumbly. Pat into a greased 9-in. square baking pan. Bake until lightly browned, about 15 minutes.

2. Meanwhile, drain the peaches and reserve juice in a small saucepan. Stir in the sugar and cornstarch until smooth. Bring to a boil; cook and stir until thickened, 1-2 minutes. Remove from the heat; stir in peaches.

**3.** Pour over crust. For topping, combine oats, brown sugar and flour. Cut in the butter until crumbly. Sprinkle over filling. Bake until golden brown and bubbly, 25-30 minutes.

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