



Peach Crumb Bars

★★★★☆

These crumb bars are perfect for snacking

Course	Snack
Cuisine	American
Prep	30 minutes
Cook	45 minutes
Total	1 hour 15 minutes
Servings	24 bars
Calories	214 kcal
Author	Michelle

Ingredients

For the Dough

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup unsalted butter, cold and cut into cubes
- 1 egg lightly beaten

For the Filling

- 5 cups diced or sliced peaches about 7 peaches, peeled
- 2 tablespoons lemon juice
- ½ cup all-purpose flour
- 1 cup granulated sugar
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Directions

1. Preheat oven to 375 degrees F. Grease a 9x13-inch baking pan.
2. **Make the Dough:** In a medium bowl, whisk together the flour, sugar, baking powder and salt. Use a pastry blender to cut in the butter, and then the egg. The dough will be crumbly. Pat half of the dough into the prepared pan. Place the pan and the remainder of the dough in the refrigerator while you prepare the filling.
3. **Make the Filling:** Place the diced (or sliced) peaches in a large bowl and sprinkle with lemon juice. Mix gently. In a separate bowl, whisk together the flour, sugar, salt, cinnamon and nutmeg. Pour over the peaches and mix gently.
4. Spread the peach mixture evenly over the crust. Crumble the remaining dough over the peach layer.
5. Bake in the preheated oven for 45 minutes, or until the top is slightly brown. Cool completely before cutting into squares. Leftovers can be stored in an airtight container at room temperature for up to 4 days. You can also freeze them for up to 2 months.

Nutrition Facts

Peach Crumb Bars

Amount Per Serving**Calories** 214 **Calories from Fat** 72**% Daily Value***

Fat 8g	12%
Saturated Fat 4g	25%
Cholesterol 27mg	9%
Sodium 52mg	2%
Potassium 102mg	3%
Carbohydrates 33g	11%
Sugar 19g	21%
Protein 2g	4%
Vitamin A 350IU	7%
Vitamin C 2.6mg	3%
Calcium 15mg	2%
Iron 1mg	6%

* Percent Daily Values are based on a 2000 calorie diet.