

YIELDS: 8

Classic Peach Crisp from Pennsylvania Grange Cookbook 1972

Another classic dessert that I inherited from my mom's kitchen is the classic apple crisp recipe from the 1972 Pennsylvania Grange Cookbook. I reworked it a bit for my purposes, substituting the apples for peaches and updating some of the more vague language. The absolute key to this recipe is to use fresh, ripe peaches- just say no to canned fruit!

PREP TIME

15 Minutes

TOTAL TIME

1 Hour

Ingredients:

1 C all purpose flour
3/4 TSP salt
1/2 C sugar
1 TSP baking powder
1/3 C vegetable oil
1 egg, beaten
5-6 medium ripe peaches, peeled
1 TSP cinnamon
1/4 TSP nutmeg
1/2 C sugar

Instructions:

Pre-heat oven to 350°

Sift together sugar, flour, salt and baking powder. Add in oil and egg and mix until combined but still crumbles

Slice peaches into 1/2 in pieces. Add to a medium mixing bowl with cinnamon, nutmeg and sugar. Stir to combine.

Place peach mixture in the bottom of a shallow 13 X 9 baking dish. Top with crumble mixture evenly.

Bake for 45 minutes. Allow to cool slightly before serving.

