

# DINNERLY



## Peach Crisp with Pecan-Oat Crumb

 1,5h  2 Servings

"Peachy" is one of our favorite emotions to experience, TBH. Get into that feel-good mood with this sweet and buttery and nutty and crispy concoction. We've got you covered! (2-p plan serves 4; 4-p plan serves 6)

## WHAT WE SEND

- 4 peaches
- 1 lemon
- 5 oz granulated sugar
- 5 oz all-purpose flour<sup>2</sup>
- 1 oz pecans<sup>3</sup>
- 3 oz oats
- 5 oz dark brown sugar

## WHAT YOU NEED

- vanilla extract
- kosher salt
- 8 Tbsp (1 stick) butter<sup>1</sup>

## TOOLS

- medium (7x10" or 8x8") baking dish
- rimmed baking sheet

## COOKING TIP

If the peaches aren't sweet enough after step 1, stir in remaining granulated sugar to taste, 1 tablespoon at a time. If they're sweeter than desired, squeeze in the remaining lemon juice.

## ALLERGENS

Milk (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 750kcal, Fat 30g, Carbs 116g, Protein 9g



### 1. Prep peaches

Preheat oven to 400°F with a rack in the upper third. Halve **peaches** and discard pits; cut into ¾-inch pieces.

Squeeze **half of the lemon juice** into a medium baking dish. Add **peaches**, **½ cup granulated sugar**, **2 teaspoons flour**, **1 teaspoon vanilla**, and **½ teaspoon of salt**; toss to combine.

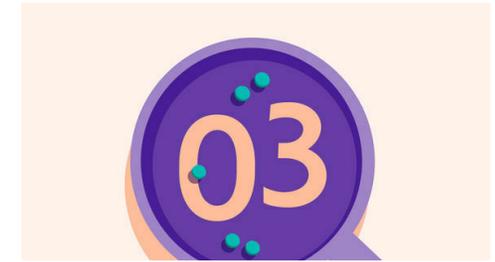
Place baking dish on a rimmed baking sheet; bake on upper oven rack, 10 minutes.



### 2. Make crumb

While **peaches** bake, coarsely chop **pecans**. Cut **8 tablespoons butter** into ¼-inch pieces.

In a large bowl, whisk together **pecans**, **oats**, **brown sugar**, **remaining flour**, and **1 teaspoon salt**. Use hands to press **butter** into flour mixture until no loose flour remains and mixture forms marble-sized clumps. Evenly sprinkle over **cooked peaches**.



### 3. Bake & serve

Bake **peach crisp** on upper oven rack until well browned on top and fruit is bubbling around edges, rotating halfway through cooking time, 25–30 minutes. Let cool for at least 30 minutes.

Serve **peach crisp** warm or at room temperature with whipped cream or ice cream alongside, if desired. Enjoy!



### 4. ...

What were you expecting, more steps?



### 5. ...

You're not gonna find them here!



### 6. ...

Kick back, relax, and enjoy your Dinnerly!