

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 flour²
- 1 oz pecans³
- 3 oz oats
- 5 oz dark brown sugar

WHAT YOU NEED

- vanilla extract
- kosher salt
- 8 Tbsp (1 stick) butter¹

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

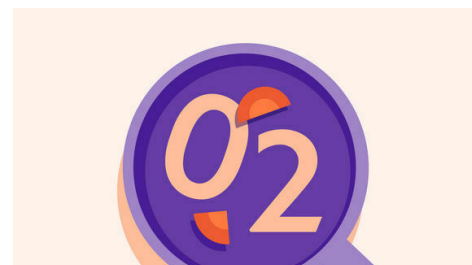


1. Prep peaches

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.

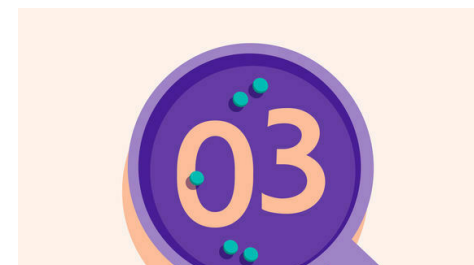
Place baking dish on a rimmed baking sheet; bake on upper oven rack, 10 minutes.



2. Make crumb

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

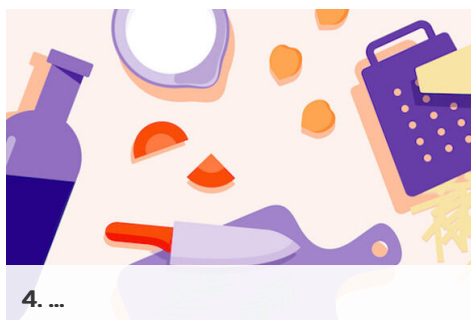
In a large bowl, whisk together **pecans**, **oats**, **brown sugar**, **remaining flour**, and **1 teaspoon salt**. Use hands to press **butter** into flour mixture until no loose flour remains and mixture forms marble-sized clumps. Evenly sprinkle over **cooked peaches**.



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!