



Peach Streusel Bars with Glaze

 2h  2 Servings

Streusel: a buttery crumbly cookie topping so good your peach bars might end up looking a little bare by the time they get to the oven. But who are we to judge? We've definitely been spoon-deep in our cookie dough before. At least you'll still have that sticky sweet glaze to drizzle all over top. We've got you covered! (Serves 16)

WHAT WE SEND

- 3 peaches
- 5 oz granulated sugar
- 3 oz graham cracker crumbs²
- 5 oz self-rising flour²
- ¼ oz ground cinnamon
- 2 oz dark brown sugar
- 2½ oz confectioners' sugar

WHAT YOU NEED

- kosher salt
- 8 tablespoons (1 stick) butter³
- 1 large egg¹

TOOLS

- medium saucepan
- 8x8-inch baking dish
- parchment paper
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 180kcal, Fat 7g, Carbs 30g, Protein 2g



1. Cook peaches

Preheat oven to 350°F with a rack in the center.

Cut **peaches** in half; remove pits and cut into ½-inch pieces. Add to a medium saucepan along with ⅓ **cup granulated sugar**, ¼ **cup water**, and ¼ **teaspoon salt**. Cook over medium-low heat, stirring occasionally, until peaches are softened and water is mostly evaporated, 25–30 minutes. Let cool slightly off heat.



4. Assemble & bake

Pour **cooked peaches and any juice** over **graham cracker crust**; spread into an even layer. Sprinkle **streusel** over top. Bake on center oven rack until streusel starts to brown and filling is bubbling, 30–35 minutes. Let cool completely.

Run a knife around unlined edges of baking dish. Carefully **lift bars** out of the dish using the parchment overhang.



2. Make crust

Meanwhile, lightly grease an 8x8-inch baking dish. Line with parchment paper, leaving a 1-inch overhang on two sides.

In a medium microwave-safe bowl, microwave **6 tablespoons butter** until melted, 30–60 seconds. Add **graham cracker crumbs**, **remaining granulated sugar**, ½ **cup self-rising flour**, and ½ **teaspoon cinnamon**. Stir until mixture resembled wet sand.



5. Make glaze & serve

In a small bowl, mix **confectioners' sugar** with **1 tablespoon water**. Drizzle over **bars**.

Cut **peach streusel bars** into squares for serving. Enjoy!



3. Bake crust, make streusel

Transfer **graham mixture** to prepared baking dish; pat into an even layer. Bake on center oven rack until edges just start to brown, 18–20 minutes. Let cool for 10 minutes.

In a second medium bowl, microwave **2 tablespoons butter** until melted, 30–60 seconds. Let cool slightly. Add **brown sugar**, **remaining self-rising flour**, and **1 egg yolk**. Mix until **streusel** forms large clumps.



6. Break an egg!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the white or save it to make omelettes, meringue, or whatever you like!