

Baked Peaches with Crunchy Oat topping

These peaches are delicious! Top with whipped cream for dessert, and yogurt for a yummy breakfast treat!

Ingredients

4 Medium peaches, ripe but still firm (cut in half and pit removed)
1 cup rolled oats, divided
1/4 cup brown sugar
1/2 stick butter (melted)
1/4 teaspoon cinnamon
fresh whipped cream (for serving)

Tools needed:

Knife for cutting peaches
Food processor for grinding oats
Measuring cups and spoons
Mixing bowl
Wooden spoon
Baking sheet
Parchment paper

Directions

Preheat oven to 350 degrees F and place an oven rack in the middle of the oven. Line a baking sheet with parchment paper.

Arrange the halved and pitted peaches in the prepared baking pan.

Make the crumb topping by grinding up half of the oats. In a mixing bowl, mix the ground oats, whole oats, brown sugar, butter and cinnamon together. Distribute the crumb topping evenly among the peach halves. If any crumbs fall off, pick them up and press them into the tops of the peaches. Crumbs left on the baking sheet will burn – and it would be a shame to lose any of the delicious crumble topping!

Bake the peaches until they're soft and the crumb topping is lightly golden brown, 35 to 45 minutes, depending on how ripe the peaches are. Allow to cool slightly – these roasted peaches are like molten lava right out of the oven!

Serve warm with ice cream or fresh whipped cream.