

chattavore

Peach Breakfast Crisp (adapted from *The Smitten Kitchen Cookbook*)

serves 4

prep time 15 minutes

cook time 30 minutes

- 3-4 large ripe peaches, peeled, pitted, and cut into chunks
- 6 tablespoons maple syrup, divided
- 1/2 cup plus 1 tablespoon flour, divided (I used white whole wheat)
- 1/2 teaspoon cinnamon, divided
- 1/2 cup rolled oats
- 1/2 cup chopped pecans
- 4 tablespoons butter
- 1/4 teaspoon salt

1. Preheat the oven to 400 degrees.

2. Combine the peaches, 2 tablespoons of maple syrup, 1 tablespoon of flour, and 1/4 teaspoon cinnamon. Spread into an 8-inch baking dish or a 1-quart gratin dish.

3. Melt the butter in a medium saucepan. Add the remaining flour, maple syrup, and cinnamon, the oats, the pecans, and the salt. Stir until completely combined. Sprinkle the topping over the peaches in the baking dish.

4. Bake for 30 minutes. Serve warm or cold with plain or vanilla yogurt.