CARDINAL TO GO

Peach Crisp

INGREDIENTS

FOR THE FILLING

- 3 pounds peaches, pitted and cut into ¼-inch slices (approximately 12 slices per peach)
- 2 tablespoons lemon juice, from 1 lemon
- ⅔ cup granulated sugar
- 2 tablespoons cornstarch
- ½ teaspoon vanilla extract
- ⅛ teaspoon salt

FOR THE TOPPING

- ¾ cup packed dark brown sugar
- ¾ cup all-purpose flour
- ½ cup old-fashioned rolled oats
- ⅔ cup pecans, chopped
- 1 teaspoon ground cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 stick (½ cup) unsalted butter, softened

FOR SERVING

- Vanilla ice cream or sweetened whipped cream

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INSTRUCTIONS

1. Preheat the oven to 350˚F and set a rack in the middle position. Butter a 2-quart baking dish.
2. Make the peach filling: In a large bowl, combine the peaches, lemon juice, granulated sugar, cornstarch, vanilla and salt. Mix well to coat the peaches evenly.
3. Make the streusel topping: In a medium bowl, mix together the brown sugar, flour, oats, pecans, cinnamon, nutmeg and salt, using your fingers to rub out any lumps of brown sugar. Add the soft butter and mix with a spoon until the mixture is crumbly (use your hands if it's easier).
4. Transfer the peaches to the prepared baking dish and press into an even layer. Sprinkle the streusel evenly over top. Bake the crisp for 40 to 45 minutes, until the topping is golden brown and the filling is bubbly. Remove from the oven, and cool for at least 20 minutes before serving.