**Peach Crumble** (The Basic Shelf Cookbook, 2011 Edition)

**Cook Time:** 45 to 50 minutes

**Servings:** 6

**Ingredients**

2 cups (500 ml) fresh peaches, apples, or pears\*

2 tbsp sugar\*\*

¼ tsp ground cinnamon

1 ¼ cups whole wheat flour

1 ¼ cups rolled oats

2/3 cup lightly packed brown sugar

2/3 cup margarine

**Directions**

1. Preheat oven to 350° F.
2. Stir together peaches, sugar, and cinnamon in a medium bowl.
3. Set aside.
4. Measure flour, oats, and brown sugar into a large bowl.
5. Use a pastry blender or 2 knives to cut margarine into the flour mixture. Keep cutting until the mixture looks like crumbs.
6. Divide flour mixture in half.
7. Put one half of the flour mixture into an 8x8x2 inch (2L) baking pan.
8. Spoon peach mixture over flour mixture base.
9. Sprinkle remaining oat mixture on top.
10. Bake in oven until hot and browned on top, about 45 to 50 minutes.

\* Use fresh fruit when in season. In the winter, try 1 can (796 ml) canned peach halves, pineapple, or fruit cocktail, drained and sliced.

\*\* May add less sugar according to taste.