



PEACH CRUMBLE

Season: Summer, autumn
From the garden: Peaches, lemon
Type: Dessert
Difficulty: Easy
Country of origin: England
Serves: 6 serve or 30 tastes
Source: twokooksinthekitchen.com

Equipment

- *chopping board and knife
- *large saucepan
- *citrus juicer
- *bowls and mixing spoon
- *measuring cup and spoons
- *large baking dish
- *colander

Ingredients for filling

- *10 large peaches
- *juice of ½ lemon
- *⅓ cup sugar
- *2 tbsp plain flour
- *¼ tsp cinnamon

For the crumble topping:

- *6 tbsp melted butter
- *⅔ cup oats
- *⅔ cup plain flour
- *⅔ cup coconut
- *⅓ cup sugar
- *1 tsp cinnamon

Method

- 1.preheat oven to to 200 degrees**
- 2.place the peaches into a large saucepan and pour boiling water over them**
- 3.leave them for a minute, then drain**
- 4.use a small knife to peel the peaches**
- 5.cut the peaches of the their stone**
- 6.place the peaches with the other filling ingredients into a bowl and mix**
- 7.to make the crumble topping, melt the butter in the microwave**
- 8.add all the topping ingredients into a bowl and mix**
- 9.spread the peach mixture on the bottom of the baking dish**
- 10.sprinkel the crumble topping over the peaches**
- 11.bake for 20-30 minutes until browned and bubbly**

Notes: Can be served with ice cream, cream or plain yogurt

Skills: measuring, *mixing*, *peeling*