

Oat Crumble Baked Peaches Filled with Raspberry Jam

Ingredients

4 each Peaches, halved

1/4 cup Raspberry jam

Crumble topping: Makes ~3/4 cup

1/3 cup Brown sugar, packed

2/3 cup All-purpose flour

½ cup Old fashion oats

1 teaspoon Cinnamon, ground

1/4 teaspoon Salt

6 tablespoons Butter, unsalted, slightly melted

Method

- Preheat oven to 375 degrees.
- In a large bowl combine all crumble ingredients, using a fork.
- Remove pits from each peach.
- Fill each peach half with 1/2 tablespoon of raspberry jam.
- Top each peach with 2 tablespoons of crumble topping. Lightly press crumble topping to form over the peach.
- Lightly grease a sheet tray or line it with parchment paper. Place crumble topped peaches onto sheet tray. Bake for 12-14 minutes or until crumble has become lightly golden.
- Remove from oven and serve warm with vanilla ice cream.

Nutrition information

Serves: 8

Serving Size: 1 composed peach without ice cream

Calories: 215

Fat: 10 grams

Carbohydrates: 32 grams

Fiber: 2 grams

Protein: 2 grams