Cinnamon Streusel Baked Peaches

FROM THE KITCHEN OF
DEBBIE MACOMBER

Transition from summer to fall with the perfect combination of flavors: tender, juicy peaches topped with a crunchy cinnamon streusel. These baked peaches are delicious when paired with ice cream, but also make breakfast feel extra special when served alongside yogurt.

Makes 6

Ingredients

¼ cup brown sugar

¼ cup oats

2 tablespoons all-purpose flour

½ teaspoon cinnamon

1/8 teaspoon kosher salt

2 tablespoons unsalted butter, cold and cubed

¼ cup chopped pecans

3 ripe peaches

Ice cream or yogurt, for serving

Directions

Preheat oven to 350°F.

In a large bowl, stir together the brown sugar, oats, flour, cinnamon, and salt. Use a pastry blender or two forks to cut the butter into the dry ingredients, until butter is incorporated, and mixture is crumbly. Stir in the pecans and set aside.

Cut each peach in half, then use a spoon to scoop out the pit plus a little extra, to create a bigger hole for the streusel. Place skin-side down in a baking dish. Fill peaches with streusel.

Bake for 35-45 minutes, until each peach is fork tender. Serve warm.