



Peach Crumble

🕒 50–60 Min ❤️ ❤️ ❤️

Preparation

- 1 Wash the peaches, remove the pits and cut them into evenly sized slices. Place them in a baking dish (about 24 cm in diameter), drizzle with lemon juice, sprinkle with half of the cinnamon sugar and add the vanilla. Mix everything well and spread evenly.
- 2 Add the flour, rolled oats, brown sugar, remaining cinnamon sugar and a pinch of salt to a bowl. Add the cold cubes of butter and quickly rub the ingredients together with your fingers until the mixture resembles coarse breadcrumbs. Do not knead the dough, as some larger crumbs should remain.
- 3 Spread the prepared crunchy crumble topping evenly over the peaches in the baking dish. Do not press it down so that it remains crisp and crumbly after baking.
- 4 Bake in an oven preheated to 190 °C for about 35–40 minutes, or until the topping is golden and crispy. Serve warm with a scoop of ice cream.

Ingredients 8 Portions

🍷 = Kotányi Produkte

6	Large peaches, sliced (about 1 kg)
1 pkg.	🍷 Cinnamon Sugar
	Juice of half a lemon
1 tsp	🍷 Bourbon vanilla paste
100 g	Plain flour
70 g	Rollled oats
80 g	Butter (cold, cut into cubes)
50 g	Brown sugar
	A pinch of salt

