

Peach Crumble

Ingredients:

Filling:

40-50 oz canned fruit
2 teaspoons instant tapioca

Topping:

½ stick butter
½ cup packed brown sugar
½ cup regular white sugar
½ cup flour



Instructions:

Use canned fruit of choice. Pictured is 48 oz of canned sliced peaches. Drain juice, cut fruit into bite size pieces (peach slices in half). Place in cooking dish, add tapioca, stir to coat.

Melt butter, add brown sugar, stir, add white sugar, stir, add flour, stir. Mixture should be crumbly. Place crumb mixture on top of fruit.

Bake at 350° for approximately 30 minutes until browned and bubbly.

Serve hot or cold but let sit on counter at least 1 hour before serving.

Alternatives:

Add cinnamon, chopped nuts, raisins.
Top with ice cream, whip cream

Comments:

Good recipe for kids, ingredients do not have to be exact.

Contributed by: Cheryl Schmit
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