

# Fresh Peach Crisp

This recipe combines the summer fresh flavors of peaches with a sweet savory crisp. This recipe is designed so it is not too sweet and can be served with a white desert wine. Our White Cabernet Franc Port available later this year pairs beautifully with this recipe. Top with a scoop of French Vanilla Ice Cream or fresh whipped cream.

## **Filling**

10-12 Fresh Large Ripe Peaches  
2 Tablespoons Flour  
1/4 Cup Granulated Sugar  
1/2 Cup Light Brown  
1 Teaspoon Ground Ginger  
1/4 Teaspoon Ground Clove

## **Topping**

1 1/2 Cups Flour  
1 Cup Old Fashioned Oats  
1/2 Cup Light Brown Sugar  
1 Cup Granulated Sugar  
1/2 Pound Cold Diced Butter  
1 Teaspoon Salt

Preheat oven to 350 degrees.

Combine all the ingredients for the filling in a large bowl, mix gently and transfer to an 8 by 11 inch baking dish, smoothing the top so that it is spread evenly. Combine the ingredients for the topping in the bowl of an electric mixer. Mix on low until the butter is reduced to pea sized pieces and the mixture is crumbly. Sprinkle evenly over the top of the filling and bake for 65 minutes or until the top is crisp and browned.

Recipe by Sandy Taylor Carlson