



**The Gathered Green**

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## EASY PEACH CRISP

A big thank you detoxinista.com for this recipe and picture.

**Serves 6**

### **Ingredients**

#### **Filling**

- 4 large peaches peeled and roughly chopped
- ¼ cup maple syrup
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon

#### **Crumb Topping**

- 1 ½ cups walnut halves
- ½ cup shredded coconut
- 2 tablespoons maple syrup
- 1 tablespoon melted coconut oil
- ¼ teaspoon salt
- ¼ teaspoon almond extract





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## Method

Preheat the oven to 180 degrees. In a large saucepan over medium heat, combine peaches, maple syrup, vanilla and ground cinnamon. Stir well until the syrup comes to a boil, then allow to simmer until the syrup has thickened a bit and the peaches are fork-tender. Turn off the heat and allow the pot to sit while the crumble is made.

To make the crumble, place the walnuts and shredded coconut in a bowl of a large food processor. Process until a crumbly texture is formed, then add in the maple syrup, coconut oil, salt and almond extract. Process again, until a sticky and crumbly mixture is formed.

Pour the peach filling into a 20cm square baking dish, then sprinkle the crumble over the top evenly. Bake at 180 degrees for 15 minutes, or until the top is lightly golden, then serve warm.

Enjoy!

Jane

