

# Peach Oat And Walnut Crumble

Easy and quick to make dessert the whole family will love.

## Categories

Gluten-free

Yields: 6 servings

Preparation time: 5 mins

Cooking time: 20 mins

Category: Desserts

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Cooked



## Ingredients

Peach, canned in juice	30 ounce
Cinnamon, ground	0.5 teaspoon
Salt, sea salt	1 dash
Oatmeal, steel cut, dry	1 cup
Walnuts	1 cup
Coconut oil	0.18 cup
Coconut sugar, coconut	1 x 1 tsp
Maple syrup	1 teaspoon

## Instructions

Use two 14 ounce cans of peaches.

1. Drain and rinse peaches. Set aside.
2. In a food processor or blender pulse walnuts, large oats and dash of salt until combined and crumbly.
3. Preheat oven to 350 F.
4. Place cut peaches at bottom of square 9" baking dish add cinnamon and gently stir to combine.
5. In a bowl add walnut oat mixture, melted coconut oil (about 1/8 to 1/4 cup), maple syrup and coconut sugar. Stir until all ingredients are well combined.
6. Add crumble on top of peaches until peaches are covered. You may want to save a few peach pieces to use as a garnish on top.
7. Bake for 20 minutes.