



# Peach Crisp made with Gluten-free Rolled Oats

Recipe by physicalfoodie

**Prep time**  
20 minutes

**Cooking time**  
30 minutes

**Total time**  
50 minutes

Have this warm gluten-free peach crisp alone or with a heaping scoop of ice cream or whipped cream and enjoy!

## Ingredients

### Topping

- 5 tablespoons unsalted butter, softened
- ¼ teaspoon salt
- ¾ cup gluten-free rolled oats
- ¾ cup gluten-free flour
- ½ teaspoon baking powder
- ¾ cup brown sugar
- ½ teaspoon cinnamon

### Filling

- 2 cans of peaches, sliced
- 1 teaspoon vanilla extract
- 2 tablespoons corn starch
- ¼ cup sugar

## Directions

- 1 Preheat oven to 350°.
- 2 Strain the canned peaches from the can to remove the juice.
- 3 Lightly coat an 8-inch square baking dish with cooking spray and stir together peaches, sugar, corn starch and vanilla.
- 4 In a large bowl, combine oats, flour, brown sugar, baking powder, cinnamon, salt and mix well.
- 5 Next, add the softened butter and using your fingers if you need to, mix until the topping is evenly

crumbly.

- 6** Sprinkle the topping onto the peaches.
  - 7** Place into oven and bake for 30 minutes or until golden brown.
  - 8** Remove the peach crisp from the oven. Place on stove top or cooling rack and allow to cool a bit. Serve warm, topped with whipped cream or ice cream if desired.
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## Notes

- This recipe can also be made using all purpose flour and rolled oats that aren't gluten-free.

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