

# Betty's Sweet and Sassy Peach Crumble Recipe



Uploaded on 2 Jun 2009

In this video, Betty demonstrates how to make her Sweet and Sassy Peach Crumble recipe. It is in the family of her Cherry Crunch and her Cheddar Apple Crisp, but the flavor and composition is completely different! It gives you a choice of flavors, if you like this type of quick and easy dessert!

## Ingredients:

- 21 oz. can peach pie filling
- 1/2 stick butter or margarine, softened to room temperature
- 1/2 cup brown sugar
- 1/4 cup flour
- 1/4 cup quick-cooking oats
- 1/4 teaspoon cinnamon
- 1/2 cup chopped pecans

Empty peach pie filling into a 1 1/2 quart casserole dish and set aside. Using a fork or pastry blender, mix 1/2 stick butter or margarine, 1/2 cup brown sugar, 1/4 cup flour, 1/4 cup quick oats, and 1/4 teaspoon cinnamon until finely crumbled. Add 1/2 cup chopped pecans, and stir them in with a fork. Now, sprinkle this crumb mixture over the top of the peach pie filling. Bake at 350 degrees for about 15 minutes, until the peach pie is bubbling, and the crumbs on top are beginning to brown. Remove from the oven, and serve while warm. You can let this cool, and even refrigerate it, and have it cold, or microwave it until warm. A great accompaniment is a scoop of vanilla ice cream!