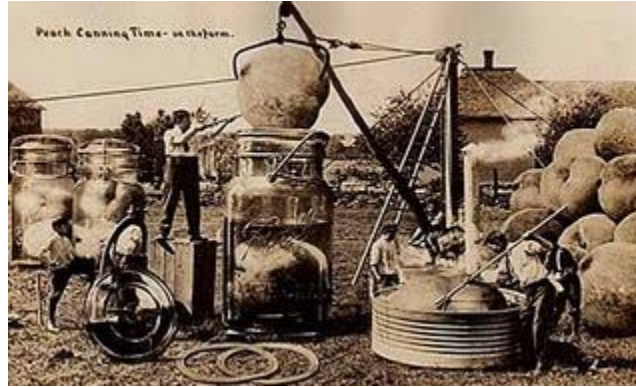


Easy Peach Crisp



If you are looking for a foolproof dutch oven dessert, look no further. This Peach Crisp recipe from a Del Monte magazine ad gives you the basic formula for any canned fruit crisp topping. This is the perfect amount for your 8 inch oven and easily makes 4 servings. It baked in 25 minutes with 8 coals in a ring around the bottom and 12-14 on the top. If you want to make it in your ten each oven, double the amounts of topping ingredients but use three 15 oz cans of peaches. I have made it for a crowd in my 12 inch regular dutch oven with two 29 oz. cans of peaches and tripled everything else. You cannot go wrong with these proportions. Sweet, crunchy and buttery, file this away as a must have dutch oven recipe.

Easy Peach Crisp

2 15 oz. cans of sliced peaches in heavy syrup, drained
1/3 cup flour
1/3 cup firmly packed brown sugar
1/3 cup old fashioned oats
1/4 tsp. cinnamon
1/4 cup butter or margarine, melted

Lightly oil or spray an 8 inch dutch oven.

Place drained fruit in oven.

Combine flour, sugar, oats and cinnamon. Mix in butter until crumbly, sprinkle over fruit.

Bake at 375 degrees for 30 min. or until golden brown.