

Peach Crumble

Equipment:

1 x bowl
Knife
Cutting board
Baking dish

Ingredients:

8 x fresh peaches
½ a teaspoon of almond extract
1 cup of flour
1 cup of white sugar
¼ cup of brown sugar
½ a teaspoon of salt
½ cup of butter

Method:

1. Preheat an oven to 190 degrees celsius.
2. Grease a baking dish.
3. Slice the peaches and take the seeds out.
4. Place the peaches in the bottom of the baking dish, and sprinkle them with almond extract.
5. Combine the flour, white sugar, brown sugar, cinnamon and salt in a bowl.
6. Cut the butter into small pieces.
7. Add the butter to the flour mixture and use your hands to combine the mixture until it resembles crumbs.
8. Sprinkle the flour mixture in an even layer over the top of the peaches.
9. Bake in the preheated oven for about 45 minutes, until the peaches are bubbling and the topping is browned.

