THE J.M. SMUCKER Co

Peach Crumb Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	16	N/A

Ingredients

- **Filling:**
- 2 cups fresh sliced peaches
- 1 tbsp lemon juice
- 1 tbsp Robin Hood® Original All Purpose Flour

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- 2 tbsp Sugar In The Raw® Natural Turbinado Sugar
- **Base and Topping:**
- 1 cup Robin Hood® Original All Purpose Flour
- 1 cup Robin Hood Oats

  Robin Hood® Quick Oats

- 1/2 cup packed brown sugar
- 1/4 tsp baking powder
- 1/2 cup butter
- 1/3 cup sliced almonds

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease an 8" (20 cm) square cake pan and line with parchment paper.

Step 3:

Combine all ingredients and set aside.

Step 5:

Combine flour, oats, brown sugar and baking powder in large mixing bowl. Stir well to blend.

Step 6:

Cut in butter with pastry blender or two knives until mixture is crumbly. Press half of oat mixture into prepared pan. Top with filling.

Step 7:

Stir nuts into remaining crumb mixture. Sprinkle evenly over top. Pat lightly.

Step 8:

Bake in preheated oven for 45 minutes or until golden brown.

Step 9:

Cut into squares and serve warm with frozen yogurt or ice cream or cool and cut into smaller squares.

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