

Peach Crumble Bars

Better Homes & Gardens



This peach bar recipe is a bit like a peach crisp, but much easier to share at a summer potluck or picnic. And like a peach crisp, these bars get even better when you add a scoop of ice cream on top.



Jason Donnelly

Hands-	Servings:
On:	20
20 mins	Yield: 20
Total: 1 hr bars	

Ingredients

Crust

- ☐ 2 ¼ cups all-purpose flour
- ☐ ¼ cup plus 2 tablespoons packed brown sugar
- ☐ ¼ cup plus 2 tablespoons powdered sugar
- ☐ ¼ teaspoon salt

- ☐ 1 cup plus 2 tablespoons cold butter, cut into pieces

Filling

- ☐ 1 cup granulated sugar
- ☐ 1 tablespoon plus 1 teaspoon cornstarch
- ☐ 6 large peaches, peeled and chopped (about 6 cups)
- ☐ 2 tablespoons lemon juice

Topping

- ☐ 1 cup all-purpose flour
- ☐ $\frac{2}{3}$ cup packed brown sugar
- ☐ $\frac{2}{3}$ cup cold butter, cut into pieces
- ☐ $\frac{2}{3}$ cup chopped toasted hazelnuts
- ☐ $\frac{1}{2}$ cup shredded coconut



Directions

For crust: Preheat oven to 350°F. Line a 13x9-inch baking pan with foil, extending foil over edges; coat with nonstick cooking spray. In a bowl stir together flour, brown sugar, powdered sugar, and salt. Cut in butter until mixture resembles coarse crumbs; press into bottom of prepared pan. Bake 15 minutes.

For filling: In a medium saucepan combine granulated sugar and cornstarch. Stir in peaches and lemon juice. Cook over medium until thickened and bubbly, stirring occasionally. Spoon over partially baked crust.

For topping: Stir together flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Stir in nuts and coconut.

Crumble topping over filling. Bake 20 to 25 minutes or until golden brown and filling is bubbly. Let cool in pan 10 minutes. Using foil, lift from pan. Cut into squares. Makes 20 bars.



Nutrition Facts

Per Serving: 363 calories, (11 g saturated fat, 1 g polyunsaturated fat, 6 g monounsaturated fat), 44 mg cholesterol, 164 mg sodium, 45 g carbohydrates, 2 g fiber, 28 g sugar, 3 g protein.