



Easy Peach Crumble Recipe

What You Need

4 Cups peaches (sliced or bite size pieces)
1 Package yellow cake mix
1/2 Cup butter (softened)
1/4 Cup brown sugar (packed)
1 tsp. Ground cinnamon
1/4 tsp. Nutmeg
1/4 tsp. Salt
1/4 tsp. Ground ginger
1 Egg
1 Tbsp. Lemon Juice
2 Tbsp. Water
Nonstick cooking spray
Large mixing bowl
Small mixing bowl
Whisk
13x9x2 baking dish

Before You Start: Preheat oven to 350°, prepare a baking dish by spraying the bottom and sides with cooking spray

Let's Make It! In a bowl combine cake mix, brown sugar, cinnamon, nutmeg, salt, ginger and butter, and mix until crumbly (lots of little lumps). Press about 2/3 of the mixture into the bottom of the baking dish, lay peaches on top. In a small bowl whisk egg, lemon, and water together and drizzle over peaches. Spread remaining crumble mixture on top of peaches. Bake 35-45 minutes (until well set and golden brown). Serves 6-8

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