



California Cling Peach Crumble

Yield - 48 (1/2cup) servings

Ingredients

2 #10 (6 lbs. 10 oz.) cans
canned Peach slices
1 qt. Sugar
1 1/2cups Butter
1/4cup Cinnamon
1 1/2cups Cornstarch
2 Tbsp. Vanilla Extract
4 qts. Shortcake Biscuits, baked
and crumbled
1/2cup Powdered Sugar

How to Prepare

1. Preheat convection oven 350°F.
2. Drain California Cling Peaches and reserve syrup. Place peaches in 12"x20"x2" steam table pan.
3. In a separate bowl, combine reserved peach syrup and enough water to measure one gallon.
4. Mix 3 quarts of syrup mixture, sugar, butter & cinnamon. Heat to boiling, reduce to simmer.
5. Mix remaining quart of syrup mixture, vanilla and cornstarch. Whisking constantly, stir cornstarch mixture into syrup mixture. Cook until thickened.
6. Stir 2 quarts of syrup mixture into peaches. Top with crumbled shortcake biscuits.
7. Bake 15 minutes or until heated through. Dust with powdered sugar & place under broiler until golden.
8. Serve with 3 tablespoons of remaining hot syrup.

*****Nutritional Information Per Serving*****

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| Calories = 338 | Saturated Fat = 5g | Dietary Fiber = 0.6g | Calcium = 71mg |
| Carbohydrate = 63g | Cholesterol = 16mg | Vitamin A = 100RE | Iron = 1mg |
| Total fat = 10g | Sodium = 210mg | Vitamin C = 4mg | Sugar = 42g |

Recipe provided by California Cling Peach Board

