



Quick Peach Crisp Cups

- 1/3 cup rolled oats or old-fashioned oatmeal
- 1/3 cup whole wheat flour
- 1/2 cup light brown sugar
- 1 cup Almond Accents® Butter Toffee Flavored Sliced Almonds, divided
- 6 tablespoons butter
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 pounds frozen sliced peaches, thawed
- 2 tablespoons granulated sugar
- Ice cream, whipped cream or frozen yogurt



Preparation Time : 10
minutes

Heat oven to 375°F. In food processor, pulse oats, flour, brown sugar, 1/3 cup Almond Accents, butter, cinnamon and nutmeg until crumbly (or combine ingredients in large bowl and rub together with your fingertips). In large bowl, mix together peaches and granulated sugar; divide among six 3/4-cup ovenproof ramekins or custard dishes. Top with oat mixture. Place ramekins on baking sheet and bake 25 to 30 minutes or until topping is lightly browned. To serve, top each serving with a scoop of ice cream and sprinkle with remaining Almond Accents. (Note: Crisp may also be baked in a shallow 6-cup baking dish. Bake for 35 to 40 minutes.)

Serves 6

Nutrition Information Per Serving: 398 calories; 21 g fat; 30 mg cholesterol; 222 mg sodium; 48 g carbohydrate; 2 g fiber; 6 g protein

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