

## **Peach Crisp Cups**

*By: Dorothy Zehnder*

Ingredients & Instructions:

Peach season is here, and this is a delicious small recipe to mix.

2 medium fresh peaches, peeled and sliced

2 teaspoons sugar

2 tablespoons quick-cooking oats

2 tablespoons all-purpose flour

2 tablespoons brown sugar, packed

2 teaspoons chopped or sliced almonds

5 teaspoons cold butter or margarine

1/4 teaspoon almond extract

In a bowl, combine peaches and sugar. Pour into two greased 6-ounce baking dishes or 3 1/2" x 2" ramekins. Then combine the oats, flour, brown sugar, and almonds. Cut in butter until mixture resembles coarse crumbs. Sprinkle with almond extract; toss. Sprinkle over peaches. Bake, uncovered, on a baking pan in preheated 375 degrees oven for 30 minutes or until bubbly and golden brown. Serve plain., with whipped topping or ice cream. Yield: 2 servings.