

Farmer's Market 2004



Cooperative Extension
of Chemung County

Human Resources Center
425 Pennsylvania Ave.
Elmira, N.Y. 14904

607-734-4453
Fax: 607-734-7740
www.cce.cornell.edu/chemung



ESNY



Peach-Ginger Crumble

Yield: 6 Servings (148 Calories per 1/2 cup serving)

**4 cups peeled, sliced fresh
peaches**

2 tablespoons sugar

1 tablespoon all-purpose flour

Vegetable Cooking Spray

10 gingersnaps, crumbled

1/4 teaspoon ground nutmeg

2 teaspoons margarine, softened

- 1. Combine peaches, sugar, and flour in a large bowl; toss gently. Coat a shallow 1-quart baking dish with cooking spray. Spoon mixture into dish; let stand for 15 minutes.**
- 2. Combine gingersnaps, nutmeg, and margarine, blend well. Sprinkle evenly over peach mixture. Bake at 375° F for 30 minutes or until peaches are tender. Serve warm.**



**Nutrition Facts: Protein: 1.9, Fat: 3.7, Carbohydrate:
28.5, Cholesterol: 5, Iron: 0.9, Sodium: 33, Calcium: 31.**

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