



### **Easy Livin' Grilled Peach Crisp**

*Lots of oat flavor in this wholesome dessert filled with fresh peaches*

- 3 lbs. fresh Georgia peaches, halved, pitted
- 3 Tablespoons granulated sugar, divided
- 4 Tbsp. avocado oil, divided or as needed
- 1-1/2 cups old fashioned rolled oats
- 1/2 cup chopped pecans
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon pure vanilla
- 1/2 cup boiling white grape juice
- 2 Tablespoons maple syrup

Preheat oven to 375 degrees F. oven.

1. In a medium bowl, sprinkle peaches with 1 Tablespoon sugar; toss to combine; set aside.

2. Prepare and preheat grill; oil grill grates. Brush the cut peach halves with avocado oil. Grill over medium heat, uncovered for about 3 to 4 minutes on each side. Peaches should be tender but not falling apart with grill marks. If desired, remove the peach skin or leave it on the peaches. Slice peaches into slices.
3. In a medium bowl, combine oats, 2 Tablespoons sugar, pecans, salt, cinnamon, and vanilla. Pour in the boiling grape juice; stir well. Spoon the topping over the grilled fruit; drizzle with remaining 3 Tablespoons avocado oil.
4. Cover with aluminum foil; bake for 10 minutes; uncover; then bake for another 20 minutes. Drizzle top with maple syrup. Serve warm. Add a scoop of ice cream or whipped cream.

**Recipe Inspired by:** Kim Kushner, *The Modern Table*

**Hint:** To reheat, bring crisp to room temperature and heat loosely covered in 375-degree F oven for 6-8 minutes.

**About the Recipe:** Bake up a hearty oat crisp, filled with lightly grilled fresh peaches. The easy oat crumb topping is flavored with sweet cinnamon and pecans, and the lightly grilled peaches add that refreshing summertime flavor. It's a wholesome fruit dessert using avocado oil rather than dairy...