

crustless peach pie

Ingredients

3 peaches, halved, pit removed

3 Tbsp. butter

2 Tbsp. sugar

2 tsp. cinnamon

1/3 cup rolled oats

Toppings:

Whipped cream

Warm caramel

Vanilla ice cream

Chopped pecans

Instructions

1. Preheat oven to 375°F and line a baking sheet with parchment paper.
2. Place peach cut side down and put chopsticks on either side, perpendicular to how you'll cut the peach. This will help make sure you don't cut all the way through!
3. Cut thin slices through the peach, stopping when you hit the chopsticks.
4. Place peaches on the parchment paper.
5. Mix together melted butter, sugar, cinnamon and oats.
6. Stuff the oat mixture into the cuts in the peach halves.
7. Bake until peaches are tender and oat mixture is golden brown, about 12 - 15 minutes.
8. Top with your favorite toppings like whipped cream, caramel or ice cream!
9. Enjoy!



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