

Loving Local Peach Crumble

*Courtesy of **In Our Grandmothers' Kitchens***

A note about the spices: personally, I'm not a big fan of peaches and ginger as a combination. I think the ginger overwhelms the peaches. So if you're like me, you may omit the ginger. I include it for all those peachy ginger fans out there in the blogosphere.

Ingredients:

5 to 6 cups peach slices
1/4 cup sugar
1/2 teaspoon cinnamon
1/4 teaspoon ginger (optional)
3/4 cup flour
1/2 teaspoon salt
1/4 cup (1/2 stick) sweet butter
1/2 cup brown sugar

Instructions:

Preheat the oven to 400 degrees. Place the fruit in a 9-inch pie pan. (Make sure you have a cookie sheet under the pan; those peaches can be juicy!)

Sprinkle on the sugar and spices. Combine the flour and salt in a bowl. Cut in the butter with knives or a pastry blender. (Your hands will do in a pinch.) Add the brown sugar and mix again until crumbly.

Sprinkle this mixture evenly over the peaches, pressing down lightly. Bake for 30 minutes or until golden brown and crisp. Serves 6 to 8. This crumble may be served warm or cold.