1 HOUR

SERVES 8



FOR FRUIT

- 6 large peaches, pitted, peeled and sliced into thin wedges
- 2 tablespoons sugar
- 1 tablespoon fresh lemon juice
- 1 tablespoon cornstarch

FOR TOPPING

- ½ cup all-purpose flour
- ½ cup whole wheat flour
- ¼ cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons cold unsalted butter
- 1/4 cup warm 2% milk

DIRECTIONS

- 1. Preheat oven to 425°F.
- 2. In 8x8-inch glass baking dish, combine peaches, sugar, lemon juice, and cornstarch. Bake in oven for 10 minutes.
- 3. While peaches bake, combine both flours, sugar, baking powder, and salt in large mixing bowl. Cut small chunks of butter into flour mixture until it resembles coarse crumbs. Stir in milk until just combined.
- 4. Remove peaches from oven and drop rounded spoonfuls of topping over them. Bake until topping is golden, about 20–25 minutes.

NUTRITION FACTS

201 calories, 9g fat, 6g saturated fat, 198 mg sodium, 28g carbohydrate, 3g fiber, 15g sugar, 3g protein

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