



## RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



# Peachy Keen Cookie Crumble

## Featured Item: Peaches

Serving Size: 2 halves • Yield: 50

### HACCAP Process #2:

- Same Day Service

### Child Nutrition Credit:

- .5 Ounces of Whole Grain-Rich Based Desserts
- .5 Cups of Fruits

## INGREDIENTS

Peaches, Raw, Local: **50 medium**  
Snickerdoodle Cookie: **50 cookies**

## DIRECTIONS

1. Bake the snickerdoodle cookies. Do not overbake - works best when slightly underbaked. Allow to cool. \*Best practice - use Dough Go cookie.
2. Cut peaches in half and remove pit.
3. Place peaches on baking sheet, pit side up, and spray with butter spray. Bake in a 375 degree oven for 8-10 minutes.
4. Top each peach with 1/2 of a crumbled cookie.
5. Bake for another 3-5 minutes to crisp the cookie topping.
6. Serve 2 peach halves.