

Peach Crisp With Maple Cream Sauce

Author: from *The Pioneer Woman Cooks*



1 cup flour
 1/2 cup sugar
 1/2 cup light brown sugar, firmly packed
 1/2 teaspoon ground cinnamon
 1/4 teaspoon ground nutmeg
 1/4 teaspoon salt
 1/2 cup butter, cut into bits
 5 cups fresh peaches, peeled, sliced
 Juice and grated zest of $\frac{1}{2}$ lemon
 2 tablespoons maple syrup
MAPLE CREAM SAUCE:
 1 1/2 cups whipping cream
 5 tablespoons maple syrup
 3 tablespoons light corn syrup

Per Serving (excluding unknown items): 451 Calories; 25g Fat (48.7% calories from fat); 3g Protein; 57g Carbohydrate; 2g Dietary Fiber; 82mg Cholesterol; 191mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 5 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>

Notes: This is good warm, but I think the flavors mellowed or combined better after it had been refrigerated. My pan had a lot of fluid in it - maybe next time I'd sprinkle in a little bit of cornstarch in amongst the peach slices.

1. Preheat oven to 350°. Combine flour, sugars, cinnamon, nutmeg and salt in medium bowl. Cut in butter with fork or pastry blender until mixture is the consistency of coarse meal. Place peaches in 9-inch square baking pan or smaller baking dish. Gently mix in lemon juice, rind and maple syrup. Top with crumb mixture. Cover tightly with foil and bake about 15 minutes. Remove foil and bake 20 to 30 minutes more or until top is crisp and brown. You might want to broil for a couple of minutes to ensure good color. Serve warm with maple cream sauce.

2. **MAPLE CREAM SAUCE:** Combine all ingredients in heavy sauce pan; cook over moderate heat, stirring constantly until thickened and reduced by 1/3, approximately 20 minutes. Chill. Drizzle generously over Peach Crisp.