

# As Seen at the DNR Stage at the Iowa State Fair



## DUTCH OVEN RECIPE



# Peach Crisp

### INGREDIENTS:

6-8 peaches  
2 Tbs. butter, melted  
1 tsp. cinnamon  
1/4 cup brown sugar  
2 Tbs. cornstarch

### Topping:

1 1/2 cups old fashioned oats  
3/4 cup brown sugar  
3/4 cup butter, cold  
1 cup flour  
1/2 tsp. cinnamon  
1 pinch salt

### PREPARATION:

Combine all of the filling ingredients and place in the bottom of a greased Dutch oven. In another bowl combine the oats, flour, sugar and spices. Cut into this mixture the butter until there are clumps of oats. Crumble that mixture on top of the filling. If you like more oats on your crisps then increase the quantities by half for the topping ingredients.

Bake for 30-40 minutes at 350 degrees or until done and the crisp has a nice brown coloring on top. If you use a larger Dutch such as a 12 qt it might cook in a shorter amount of time than if you use a 10 qt oven.

