

RECIPE

Nutella® Peach Crumble

Medium

1 h 15 min



INGREDIENTS

FOR 6 PORTIONS

- 4 cups peeled and stoned peaches, diced
- 2 tbsp granulated sugar
- 2 tbsp cornstarch
- 1 tsp vanilla or maple extract
- 1-½ cups quick-cooking rolled oats
- ¼ cup all-purpose flour
- ¼ cup packed brown sugar
- ¼ cup butter, softened, or non-hydrogenated margarine
- 2 tsp ground cinnamon
- 1 tbsp Nutella® hazelnut spread per portion



To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

STEPS

- 1** | Preheat oven to 350 °F.
- 2** | In a large bowl, combine peaches, sugar, cornstarch, and vanilla.
- 3** | Spoon into 6 1-cup ramekins.
- 4** | In another bowl, combine oats, flour, sugar, butter, and cinnamon. Divide crumble mixture over the fruit. Place ramekins on a baking sheet. Bake for 30-40 minutes or until fruit is soft and bubbling.
- 5** | Cool completely. Serve with 1 tbsp of Nutella® hazelnut spread on top. Enjoy with a glass of milk for a complete breakfast.