

Peach Oat Crisp

- 2 tablespoons lemon juice
- 3 tablespoons water
- 5 cups sliced, unpeeled peaches
- 1/4 cup butter, melted
- 1/3 cup raw honey
- 1/4 cup whole-wheat flour
- 1/4 cup rolled oats
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger

In a shallow one-quart casserole or an 8 by 8 inch baking pan, mix together the lemon juice, water, and peaches.

Combine remaining ingredients and distribute evenly as possible over the top of the mixture.

Bake at 375 degrees for about 50 minutes or until top is well browned.

Note: Other fresh fruits, such as nectarines, blueberries and apples may be substituted for the peaches.