

# Ginger Peach Crisp

Yields: 8-4oz. jars

## Filling:

4 cups	peaches, sliced (about 4 large)
¼ cup	amaretto
1 Tbsp	sugar

## Topping:

1 cup	old fashioned oats
1 cup	gingersnaps, crushed
¾ cup + 2 Tbsp	(packed) dark brown sugar
½ cup	all-purpose flour
½ tsp	ground cinnamon
½ tsp	ground ginger
¼ tsp	salt
¾ cup (1 ½ sticks)	unsalted butter, room temperature
¾ cup	whole almonds, toasted & chopped

## Make the Filling:

Combine the first three ingredients in a medium bowl, cover in plastic wrap and refrigerate at least one hour. While the peaches are marinating, make the topping.

## Make the Topping:

Preheat the oven to 400 degrees F. Spray glass mason jars or ramekins with non-stick canola spray. Place almonds on foil covered cookie sheet and toast in oven until golden brown and the kitchen starts to smell amazing, about 10 minutes. Let the almonds cool completely and chop. Reduce the oven temperature to 375 degrees F.

Mix the oats, crushed cookies, brown sugar, ginger, cinnamon & salt together. Cut the butter into ½ " cubes and combine with the dry ingredients with your hands until the butter is well incorporated. Add the almonds and stir until thoroughly mixed so that everyone will get lots of them.

Spoon the peaches evenly into the mason jars or ramekins and sprinkle with a generous serving of the topping. Place on a cookie sheet and bake for about 40-45 minutes or until the top is golden brown and the filling is bubbling.

Serve warm with ice cream.