



Ginger Peach Crumble

1 pound	frozen unsweetened sliced peaches or 3 cups peeled fresh peaches
3 tablespoons	packed brown sugar
½ teaspoon	ground cinnamon
1 tablespoon	fresh lemon juice
½ cup +	crumbled gingersnaps (about 10 gingersnaps)

Serves 4

- Preheat the oven to 425 degrees.
- Evenly distribute the peach slices in the bottom of a 9-inch pie pan or 8-inch square baking dish.
- Sprinkle the peaches with the brown sugar, cinnamon and lemon juice.
- Top with the crumbled gingersnaps.
- Bake for 20-25 minutes until the peaches are bubbling and tender when pierced with a fork.
- Serve warm or at room temperature as is, or topped with low-fat frozen yogurt.

Adapted from Moosewood Restaurant Low-Fat Favorites

Nutrition Information :

Calories: 253

Saturated Fat: 0.5 g

Carbohydrates: 56.4g

Protein: 2.3g

Total Fat: 2.9g

Cholesterol: 0 mg

Dietary Fiber: 2.4g