



DIRECTIONS:

TOPPING:

- 1 pkg topping mix
- 1/2 cup salted butter, melted

FILLING:

- 1 pkg Peaches & Cream Crisp filling mix
- 1/4 cup salted butter
- 2 cups water

Preheat oven to 350°. In a sauce pan, add water and stir in filling mix. Add butter and bring to a boil, stirring often. Reduce heat and simmer 2-3 minutes. Pour into an 8x8 baking dish.

In a bowl, stir the melted butter into the topping and mix well. Spread topping over fruit filling. Bake for 45 minutes.



Nutrition Facts

Serving Size 5 Tbsp. dry (73g)
Servings Per Container about 6

Amount Per Serving	
Calories 280 Calories from Fat 10	
%Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	3%
Total Carbohydrate 63g	21%
Dietary Fiber 1g	6%
Sugars 33g	
Protein 4g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 10%

INGREDIENTS: Topping: Enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), brown sugar, oats and salt. Filling: Sugar, brown sugar, food starch-modified, enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), dehydrated peaches, natural and artificial flavors (contains milk), maltodextrin, spices, lemon juice powder (corn syrup solids, lemon juice, lemon oil), salt, malic acid, extractives of paprika. CONTAINS MILK and WHEAT PRODUCTS



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PEACHES & CREAM CRISP

Item # Q923

Net Wt. 15.4 oz (436.6 g)

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R101 Regular Paring