



Perfect Peach Crisp

★ ★ ★ ★ ★ 4.9 from 60 reviews

Author: Sally **Prep Time:** 15 minutes **Cook Time:** 45 minutes

Total Time: 1 hour **Yield:** serves 8-12

This buttery peach crisp combines sweet and juicy peaches with brown sugar cinnamon oat streusel. Toasty pecans add a little crunch while vanilla ice cream adds a lovely contrast to the warm peach filling.

Ingredients

Filling

5 cups (750–800g or 2–2.5 lbs.) sliced **peaches** (peeled or unpeeled)
 1/4 cup (31g) **all-purpose flour** (spooned & leveled)
 1/2 cup (100g) **granulated sugar**
 1/8 teaspoon **salt**
 1 Tablespoon (15ml) **lemon juice**
 1/2 teaspoon **pure vanilla extract**

Topping

1/2 cup (100g) packed light or dark **brown sugar**
 2/3 cup (84g) **all-purpose flour**
 1 teaspoon **ground cinnamon**
 1/4 teaspoon **salt**
 1/2 cup (113g) **unsalted butter**, very cold and cubed
 2/3 cup (57g) old-fashioned **whole rolled oats** (or quick oats)
optional: 2/3 cup (95g) chopped or halved unsalted **pecans**

Cook Mode Prevent your screen from going dark

Instructions

- 1 Preheat the oven to 350°F (177°C). Lightly grease a deep-dish 9-inch pie dish, 9-inch square pan, [10-inch cast iron skillet](#), or any 2–2.5-quart baking dish. Set aside.
- 2 Gently mix all of the filling ingredients together in a large bowl, then spread into the baking dish.
- 3 **Make the topping:** Whisk the brown sugar, flour, cinnamon, and salt together in a medium bowl. Cut in the butter using a [pastry cutter](#) or forks until the mixture is crumbly. Fold in the

oats and pecans. Sprinkle evenly over filling.

- 4 Bake for 45–50 minutes until the topping is golden brown and the fruit juices are bubbling around the edges. Remove from the oven, place on a wire rack, and allow to cool for a few minutes before serving warm. You can also serve room temperature or cold.
- 5 Cover leftovers and store in the refrigerator for up to 5 days.

Notes

- 1 **Make Ahead & Freezing Instructions:** I do not recommend preparing and refrigerating the crisp, unbaked, because the filling will become extra juicy the longer it sits. You can, however, prepare the topping up to 2 days in advance and cover and refrigerate it until needed. Baked crisp freezes well for up to 3 months. Thaw overnight in the refrigerator, then warm in a 350°F (177°C) oven for 20 minutes or until heated through.
- 2 **Special Tools** (affiliate links): [Vegetable/Fruit Peeler](#) | [9-inch Square Baking Dish](#), [10-inch Cast Iron Skillet](#) (or similar size) | [Glass Mixing Bowl](#) | [Pastry Cutter](#) | [Cooling Rack](#)
- 3 **Update in 2023:** After making this peach crisp so often, I made a few slight tweaks to the original 2015 recipe. I reduced the sugar in the filling from 2/3 cup to 1/2 cup because it was a little too sweet. I also added some lemon juice to brighten up the flavor.
- 4 **Baking Pan:** Any baking pan that holds about 2–2.5 quarts is best. You could also divide the filling and oat topping up into individual oven-safe ramekins. Bake them on a baking sheet. The bake time and yield depends on their size, but bake until the topping is lightly browned and peach filling bubbles up around the sides.
- 5 **Gluten Free:** For a gluten-free crisp, use my recipe for [gluten-free apple crisp](#) and replace sliced apples with sliced peaches.
- 6 **Can I Use Frozen or Canned Peaches?** Fresh peaches are best for peach crisp, but you can get away with unsweetened frozen peaches. If using frozen peaches, thaw, chop, and blot them dry before using. Canned peaches are not ideal because they're already too soft and mushy.

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