

Good to Eat!™

Delicious Peach Deep Dish



From the Byers Family Cookbook

A simple, homestyle dessert made with fresh peaches and a buttery topping.

Ingredients

Fruit Mixture

4 cups sliced fresh peaches
1/2 cup sugar
1 tsp. lemon juice
2 Tbsp. quick cooking Tapioca
1/8 tsp. salt

Topping *(Blend to coarse consistency)*

1/2 cup flour
1/4 cup brown sugar, firmly packed
1/4 cup butter



Directions

- 1 In 10" x 6" x 2" baking dish, combine 4 cups sliced fresh peaches, 1/2 cup sugar, 1 tsp. lemon juice, 2 Tbsp. quick cooking Tapioca and 1/8 tsp. salt. Let stand while preparing topping.
- 2 Blend flour, brown sugar and butter to a coarse consistency.
- 3 Pat topping evenly over the fruit mixture.
- 4 Cover and bake at 375 degrees for 15 minutes. Remove cover and bake 30-40 minutes.
- 5 If desired, garnish with fresh sliced peaches.



FRESH
FROM
OUR ORCHARDS

