

Summer Series, Day Four: Crock Pot Peach Crumble

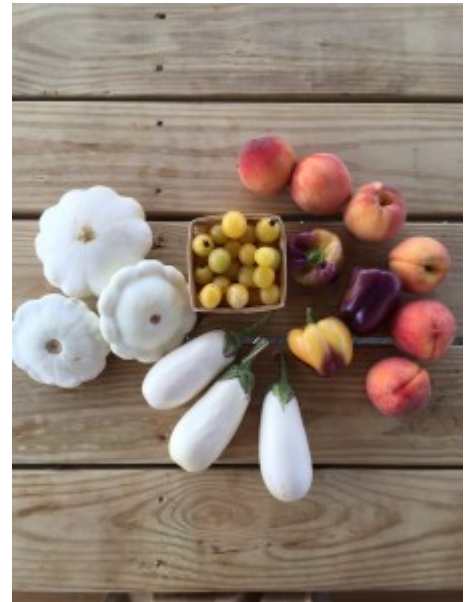


Local peaches from the Farmers Market produced this delicious and tender dessert for tonight!

Another beautiful day here at [Ooh La La, our beach house for the week](#) in the Outer Banks, NC. I woke up early and decided to get out for a run since there are miles of sidewalks down the main road. It was damn hot out even at 8 am, but I managed my attempt to burn off some of last night's dinner. Remember that [Crock Pot Low Country Boil](#)? It was delicious but I was so full after all that food!

The weekly Farmer's Market here in Avon was more like a farm stand with a couple artists, but it was refreshing to see locals and travelers stopping by the support the event. Even in the heat, the produce looked fresh.

I brought back some interesting varieties of squash and eggplant that I'll cook up later this week, but I also bought half a dozen glorious juicy peaches that were begging me to buy them. I couldn't avoid eye contact. Such flirty little fruit. So I carefully selected my drupes and decided that dessert would be the next crock pot dish to make.



You can make this recipe with lots of different fruits—peach, plums, blueberries, strawberries, blackberries... anything that is juicy and has a good texture that will cook down. I wouldn't recommend trying it with melons or apples since their consistency would be too soft or too hard. It was interesting coming up with this recipe today since I didn't have my normal pantry to pick from, but this was a great way of using what I already brought and still making it work out. At home, I might have used flour and corn starch, but my boxed pancake mix worked just fine.

You can eat this crumble straight up while it's still warm. But those peaches are begging for some sweet company, so I would suggest serving it with ice cream or vanilla greek yogurt. If you want a little kick added to it, try pouring a drizzle of Rumchata on top of it for a really awesome finish.

Looks like I might need another run tomorrow morning after I annihilate this dessert tonight! Good thing [Ooh La La has a pool](#)... an evening swim might just do the trick instead so I can sleep in. It's a good thing we also brought our bicycles— I might try to take my kids out for a ride tomorrow. I thought it was going to be tough to haul all four bicycles, but my [new bike rack](#) actually worked out really well for the long trip.

I talked to the owner today and she mentioned that the house is still available in September and October when it's still hot here, but the tourist season slows down. It sounds like pure bliss to spend an autumn week down by the ocean with the hot days, but cooler nights. [CLICK HERE](#) and reserve your vacation before I beat you to it!

Crock Pot Peach Crumble

Serves 6

6 ripe peaches, sliced and pitted

2 T. maple syrup

1/2 c. pancake mix

1/3 c. steel cut oatmeal

1 stick salted butter, cold and cubed



Put peaches in the crock pot and add maple syrup and pancake mix. Stir together until moist but not gooey.



Sprinkle oats on top of mixture and then place cubes of butter across top. Cook on low for four hours. Serve with ice cream or greek yogurt.