

Summer Series, Day Four: Crock Pot Peach Crumble

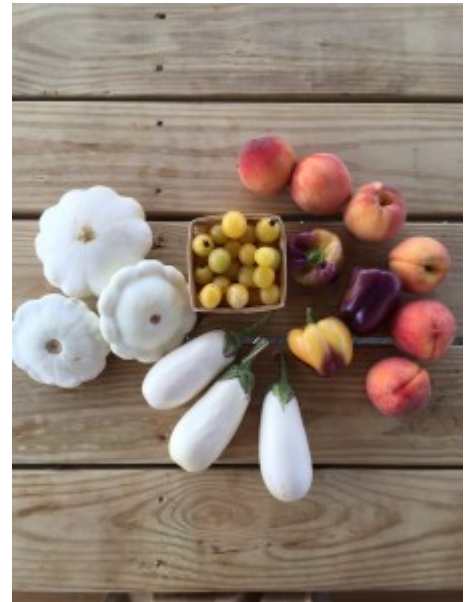


Local peaches from the Farmers Market produced this delicious and tender dessert for tonight!

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.

Crock Pot Pot Pie



Did anyone else just do a double take to the title of this recipe? It's funny to read Pot Pot and not giggle... but this pot pie is indeed made in your CROCK pot. I guess I could just call it crock pot pie, but then it makes me think of ooey gooey

apple filling and flaky, buttery crusts and sorry fans... that is not this recipe. I will, however, promise that this recipe is for a new favorite for your whole family. It has meat, dairy, vegetable and carb and if you serve it with a side of fruit (maybe cranberry sauce??), you've fulfilled every food group. Except dessert... and I'm ok with that still being it's own food group.

I will probably repost this recipe around Thanksgiving, because it's the PERFECT thing to do with leftover turkey. I actually roasted a whole turkey this past weekend and have enjoyed easy meals all week from all the leftover meat. You can also do this dish just as easily with a rotisserie chicken that you pick up at the grocery store though.

Here's another worthwhile note: I use a pancake mix that is entirely egg-free because my son has allergies... so I just made pancake mix according to the directions on the box for 12-14 pancakes (2 cups mix, 1.5 cups water). I would recommend that you follow the directions on YOUR box, so if it asks for eggs, you should probably include it.

Also- please be cautious when you put the crock pot (removed from the heating unit) into the oven and then taking it out. I scalded my arm nicely on this one because I wasn't paying attention. Ahhh, the things I'm willing to do for great cooking and blogging... yeah, you're welcome. ☺ Enjoy!

1-1.5 lbs cooked turkey or chicken, skin and bones removed, then meat cut into bite-sized pieces

2 cans cream of chicken soup

1 lb bag of frozen mixed vegetables, thawed

1 c. frozen corn, thawed

1/2 t. black pepper

1/2 t. salt

1/2 t. thyme

1/2 t. rosemary

2/3 c. milk

(separately combine pancake mix and water mixed to the equivalent to 12-14 pancakes... so for me 2 c. mix and 1.5 c.

water, beaten together until fluffy)

Put all ingredients in crock pot and mix together until everything is well coated. Cook on low for 4 hours, then remove carefully from crock pot's heating unit. Pour pancake mixture on top of hot mixture and bake at 350 degrees for 30-40 minutes until top is slightly browned and crisping on the edges. Remove crock pot from oven carefully and cool for 10 minutes before serving.