

# Peach Almond Bars

A sweet and nutty bar with a shortbread crust, filled with fresh peaches and almond slices, and topped with an almond oat crumble.

**PREP TIME:** 20 minutes

**COOK TIME:** 35 minutes

## **CRUST:**

1 C All-Purpose Flour  
1/4 C Sugar

1/2 C Butter (cold, cubed)

## **FILLING:**

1 C Fresh Peaches (diced)  
1/4 C Sugar

1/4 C Brewed and Chilled Peach Oolong tea

## **CRUMBLE TOPPING:**

1/2 C Rolled Oats  
1/4 C All-Purpose Flour  
1/4 C Brown Sugar

1/4 C Sliced Almonds  
1/4 C Butter (cold, cubed)

**PREHEAT** oven to 350°F. Grease an 8x8 inch baking pan.

**COMBINE** flour and sugar for the crust in a bowl. Cut in butter until the mixture resembles coarse crumbs. Press into the bottom of the prepared pan. Bake for 10 minutes.

**MIX** peaches, sugar, and Peach Oolong tea in a bowl. Spread over the partially baked crust.

**COMBINE** oats, flour, brown sugar, and sliced almonds for the crumble topping. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling.

**BAKE** for 25-30 minutes or until the topping is golden brown.

**COOL** before cutting into bars.