

PEACH CRUMBLE BAKE AT HOME BAKING INSTRUCTIONS

It is easier to incorporate the peaches (fresh or frozen) if you let the batter come to room temperature (approximately 1 to 1 ½ hours) before baking.

Pre-heat your oven to 350F- 375F. Place the batter in a bowl and fold 2 ¼ to 2 ½ cups of **fresh or frozen** peaches, cut into smaller pieces. Scoop the batter to fill each muffin tin 2/3 of the way full and place 1 teaspoon of crumble on top. Bake the muffins at 350F- 375F for 30-40 minutes. You can bake as few or as many as you would like. The Bake at Home muffin batter will yield approximately 14-16 muffins. The batter will keep in your refrigerator for up to two weeks and in your freezer for up to 6 months. Bake us Proud!

Don't forget to tag us with a picture of your finished muffins. We love to see them.

** a 12 ounce bag of frozen peaches will be plenty**