



Makes 12 peach halves + 3 cups granola
Preparation Time: 10 minutes
Cook Time: 35 minutes

INGREDIENTS:

6 fresh peaches, halved and pitted (peeled, if desired)

1 tablespoon lemon juice

2 cups rolled oats (choose certified gluten-free if you're avoiding gluten)

⅓ cup dry millet

⅓ cup dried cherries

¼ cup chopped walnuts

3 tablespoons orange juice

3 tablespoons pure maple syrup

1½ teaspoons ground cinnamon

1½ teaspoons ground ginger

1 container vanilla vegan yogurt (optional)

Baked Peaches with Granola Topping

In this whole-fruit breakfast crisp, a crunchy oat topping perfectly complements **sweet peaches** drizzled in cinnamon- and ginger-spiced orange juice. Add a dollop of dairy-free yogurt on top and you have the ultimate morning meal.

Tip: For beautiful baked peaches, seek out freestone peach varieties rather than clingstone types, which don't separate easily from the pit. Most grocery stores only sell freestone varieties, so it should be easy to get perfectly halved fruit. To make this gluten or nut free, use certified gluten-free oats and omit the walnuts.

By Nancy Macklin, RDN

- 1 Preheat oven to 350°F. Place peaches cut sides up in a 13×9-inch baking dish. Brush cut edges with lemon juice. In a medium bowl toss together oats, millet, cherries, and walnuts. In a small bowl stir together orange juice, maple syrup, cinnamon, and ginger. Drizzle over oat mixture and toss to coat. Sprinkle over peaches.
- 2 Bake 30 to 40 minutes or until peaches are tender and granola is browned. If desired, top warm peach halves with vanilla plant-based yogurt and additional maple syrup.