

Gluten-Free Peach Crumb Bars

From the Kitchen Of: The Oxford Center

Ingredients:

For the crust:

- 1 Cup Gluten-Free Flour
- ½ Cup Powdered Sugar
- ¼ tsp Salt
- ½ Cup Melted Butter

For the crumb:

- 1 Cup Gluten-Free Flour
- ½ Cup Brown Sugar
- 1/8 tsp salt
- 6 Tbsp Melted Butter
- ½ tsp Vanilla Extract

For the peach filling:

- 2½ Cups Peach Chunks (about 4 large peaches)
- 1/3 Cup Brown Sugar
- 3 Tbsp Arrowroot Powder
- ¾ tsp Cinnamon
- Pinch of Salt

For the icing:

- 1 Cup Powdered Sugar
- 2 Tbsp Heavy Cream (or more for a thinner consistency)
- ½ tsp Vanilla Extract

Directions:

- Preheat the oven to 350 degrees F. Line an 8"x8" pan with parchment paper to prevent sticking.
- For the crust, mix together the gluten-free flour, powdered sugar, and salt in a medium bowl. Stir in the melted butter until just combined.
- Pack the crust into the bottom of your pan and bake for 12-15 minutes. Let cool for at least 15 minutes before proceeding.
- Peel and cut peaches into ½ inch chunks. Discard any peach juice that has collected. Add brown sugar, arrowroot powder, cinnamon, and salt and stir until thoroughly combined.
- Pour the peach layer evenly over the top of the crust.
- For the crumb topping, mix together the gluten-free flour, brown sugar, and salt in a medium bowl. Stir in the melted butter and vanilla extract until just combined.
- Sprinkle the crumb topping evenly over the peach layer.
- Bake for 45-50 minutes or until the topping has browned and peaches are bubbly. Allow to cool completely.
- For the icing, mix together the powdered sugar, heavy cream, and vanilla until fully combined. For a thinner consistency, add additional cream 1 tbsp at a time. Drizzle over your peach bars and enjoy!

