

## Raspberry Peach Crisp

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4-5 ripe peaches, peeled, pitted and sliced

2 c. fresh raspberries

2 T. flour

1/4 c. sugar

1 T. lemon juice

1 c. all purpose flour

1 c. quick oats

1/2 c. packed brown sugar

1/2 tsp. baking soda

1/2 tsp. baking powder

1/2 tsp. salt

1/2 c. butter, softened to room temperature

1. Preheat oven to 350°. In medium bowl combine peaches, flour, sugar and lemon juice. Mix until completely incorporated. Fold in raspberries. Pour peach mixture into a 9x13 baking dish.

2. In another medium bowl cut butter into flour, oats, brown sugar, baking soda, baking powder, and salt until mixture resembles small crumbs. Spread flour/butter mixture evenly over peaches. Bake for 30 minutes or until top is light brown. Serve warm with ice cream. Enjoy!