Raspberry Peach Crisp (www.thefarmgirlrecipes.blogspot.com)

- 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!