



Peach Berry Crumble Squares

A sweet way to celebrate Savannah at the Goodman Theatre

1 cup all-purpose flour
1 cup quick cooking oats
1/2 cup packed brown sugar
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon baking soda
1 teaspoon orange zest
1/2 cup cold unsalted butter, cubed
3/4 cup peach jam or preserves
1/2 cup strawberry jam or preserves
Frosting Drizzle:
2/3 cup confectioners' sugar
3 to 4 teaspoons orange juice or as needed

- Lightly grease and line an 8-inch baking pan with parchment paper for easier removal. Preheat oven to 350 degrees F.:

- In a large mixing bowl, combine flour, oats, brown sugar, salt, cinnamon, baking soda and orange zest.
- Cut in butter with mixer or pastry cutter until coarse crumbs form.
- Set aside 1 cup crumb mixture; press remaining crumbs into 8-inch baking pan.
- Bake in 350 degrees F. oven for 10 minutes to prebake the crust.
- Set aside; cool crust for about 10 minutes.
- Drop spoonfuls of peach and strawberry jam over the top of baked crust.
- Lightly marbleize the jams to spread over the crust.
- Sprinkle the remaining crumbs over the top of dessert.
- Bake in 350-degree F. oven for 30 to 35 minutes or until lightly golden.
- Cool dessert before adding frosting drizzle.

Frosting Drizzle:

- In a small bowl, stir confectioners' sugar and slowly add orange juice until a drizzle consistency forms.
- Drizzle over cooled dessert; let rest until frosting is firm.
- Cut dessert into 16 squares for serving.

About the Recipe: The South is known for their delicious, sweet crumble desserts. These squares are filled with peach and strawberry fillings and covered with buttery, oat crumbs, which form the bottom crust and topping. It's a perfect dessert to serve with a cup of coffee or tea.