Peach, Honey, & Lavender Crisp

Serves 6

Filling

6	cups	fresh or frozen peach slices, peeled and pitted
¼	cup	brown sugar, packed
¼	cup	Honey
¼	cup	Unbleached flour
2	tsp.	Lavender, chopped
1	Tbs	lemon juice

Crumble:

1	cup	Unbleached flour
3/4	cup	Brown sugar
¾	cup	Rolled (old fashion) oatmeal
1	tsp	Ground cinnamon
4	oz	Unsalted butter, cold, cut in 8 pieces (1 stick)

Procedure

1. Preheat oven to 350 degrees F.
2. Butter a 9" X 9" glass baking pan or 2-quart stoneware baking dish. Set aside.

Filling

In a large bowl, toss peeled and pitted ripe peach slices with 1/2 cup brown sugar, 1/4 flour and lemon juice and arrange in prepared baking dish. Set aside.

Crumble

1. Combine 1 cup flour, 3/4 cup brown sugar, oatmeal, and cinnamon in the bowl of a food processor, and pulse until blended.
2. With the food processor running, add cold butter a few pieces at a time. Pulse until the butter is incorporated and looks like coarse meal.

Cobbler

Spread topping ingredients evenly over the peaches and bake at 350 degrees for 30-40 minutes or until peaches are bubbling through and the topping is starting to brown. Remove from oven and cool for 15 minutes or more before serving.