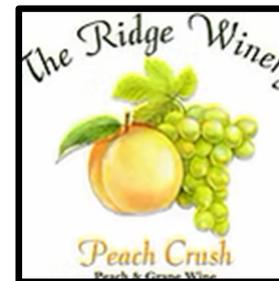# Recipes from The Ridge Winery's table to yours...
for cozy days and memorable gatherings...
Peach Crush Crumble

An average of 30% of alcohol added will remain in dish after baking.

This recipe dates back to the beginning of The Ridge Winery in the early 1990's when it was more common to walk outside and pick fruits right from the trees. Since then, Aunt Jane has made variations of this recipe, which are always a delightful addition to any gathering and to have right at home at your own table..

The Ridge WINERY

Ingredients

Filling:
- 6-8 ripe peaches sliced (or 1- 2 28oz cans of peaches)
- ¼ cup granulated sugar
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- juice from ½ lemon
- 1 cup of TRW's Peach Crush Wine
- pinch of salt

Topping:
- 1 ½ cups all- purpose flour
- 1 cup packed brown sugar
- ½ tsp salt
- ¼ tsp ground cinnamon
- ½ cup butter, melted (1 stick)

Extra Topping:
- vanilla ice cream (optional)

Instructions

1. **Preheat** your oven to 375°F.

2. **Prepare Filling:** In a large bowl, combine all ingredients for filling and gently mix until peaches are coated.

3. **Prepare Topping:** In a mixing bowl, combine all dry topping ingredients then stir in the melted butter.

4. **Assemble:** Scoop filling into 13 x 9 baking dish, or a smaller dish if less peaches were used. Sprinkle/spread/drop topping over the peach filling.

5. **Bake:** Bake for 45 minutes, or until the topping is golden brown and the filling is bubbling.

7. **Serve:** Allow the crumble to cool slightly before serving. May now add the extra topping of ice cream. Enjoy!

Peaches originated in China, specifically in the northwest region where they have been cultivated for thousands of years. While the botanical name, Prunus persica, suggests Persia, genetic research confirms China as the peach's true origin. Fossil evidence, including peach endocarps found in southwestern China, indicates that peaches evolved naturally in the region long before humans began cultivating them.