

DESSERT

Raspberry-Peach Crisp

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	15 min	45 min	9	\$1.09	258 kcal



You can never have too many dessert recipes, so give Raspberry-Peach Crisp a try. One serving contains 258 calories, 3g of protein, and 9g of fat. For \$1.09 per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. This recipe serves 9. 1 person has tried and liked this...

Ingredients

- ☐ ¾ cup Pillsbury BEST® All Purpose Flour, divided

☐ ¾ teaspoon ground ginger, divided

☐ 3 tablespoons chopped pecans or walnuts

☐ ½ cup Smucker's® Sugar Free Red Raspberry Preserves
- ☐ ¼ cup butter, melted

☐ 1½ lb cups peeled and sliced fresh peaches (about 8) OR 6 cups frozen unsweetened sliced peaches, partially thawed

☐ 1 cup fresh red raspberries

☐ ½ cup quick rolled oats

☐ 5 tablespoons brown sugar sucralose blend, divided

☐ 9 servings Sugar free frozen whipped topping, thawed

EQUIPMENT Bowl, Oven, Baking pan, Microwave

Method

- 1 HEAT oven to 375F. Coat 9 x 9-inch baking dish with no-stick cooking spray. Stir together peaches, 1/4 cup flour, 3 tablespoons brown sugar blend and 1/2 teaspoon ginger in large bowl. Spoon into prepared baking dish.
- 2 COMBINE oats and remaining 1/2 cup flour, 2 tablespoons brown sugar blend and 1/4 teaspoon ginger in bowl. Stir in butter with a fork until crumbly.
- 3 Add pecans.
- 4 Sprinkle over peach mixture.
- 5 BAKE 40 to 45 minutes or until topping is golden brown and peaches are tender. Cool 15 minutes.
- 6 Combine preserves and raspberries. Spoon on top of each serving. Top with a dollop of whipped topping.
- 7 TIP To partially thaw frozen peaches, place in microwave-safe bowl. Microwave on HIGH 2 minutes.

Nutrition per serving

258

KCAL

3 g

PROTEIN

9 g

FAT

42 g

CARBS

Saturated Fat	4 g · 25% of daily needs
Fibre	3.3 g · 13% of daily needs
Sugar	24 g · 27% of daily needs
Sodium	60.3 mg · 3% of daily needs
Cholesterol	13.7 mg · 5% of daily needs
Vitamin C	8.3 mg · 10% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/raspberry-peach-crisp-142527