



Recipes

MISSIONFOODSERVICE.COM

Peachy Cinnamon Crisp

Serves 5

Ingredients:

2 Mission® 10" Heat Pressed Flour Tortillas (10420)
3 oz. Butter
3 oz. Old Fashioned Oats
3 oz. Coconut , shredded
1/2 cup Sugar
1/2 oz. Cinnamon
3 oz. slivered Almonds
1/4 tsp. Almond Extract
16 oz. Peaches peeled
4 Tbsp. Orange Liqueur
1 pint Vanilla Ice Cream

Directions:

1. Preheat oven to 400° F. In a food processor, blend the Mission® flour tortillas into fine crumbs and set aside.
2. Melt butter and combine with oats, coconut, 1/4 cup sugar, cinnamon, slivered almonds, almond extract, and tortilla crumbs.
3. Spread mixture on a greased baking sheet and bake for 25 minutes or until golden brown. Let cool.
4. Cut peaches into 1" pieces and place in a small bowl. Add liqueur and sugar to the bowl and gently fold the mixture to coat peaches.
5. Place 3/4 cup Vanilla ice cream into each bowl, and sprinkle with crisp and peaches.