



## Recipes

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### 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.