

# Peach Pie Crumb Bars with Vanilla Icing

Prep: About 20 minutes (plus 2 hours chilling) • Cook: 50–55 minutes

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*Buttery brown sugar–oat crust and crumble cradle a juicy, cinnamon-kissed fresh peach filling, finished with a delicate drizzle of vanilla icing. Each bite balances tender fruit with crisp, golden edges for a bakery-worthy summer bar.*

## Ingredients

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- 1 cup (125g) all-purpose flour (spooned and leveled)
- 1/2 cup (43g) + 1 Tbsp old-fashioned whole rolled oats (divided)
- 1/3 cup (67g) light or dark brown sugar (packed)
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 10 Tbsp (142g) unsalted butter (cold and cubed)
- 1/4 cup (about 20g) sliced almonds (optional)
- 1 large egg (cold)
- 1/2 cup (100g) granulated sugar
- 1 1/2 Tbsp (11g) all-purpose flour
- 1 teaspoon vanilla extract or vanilla bean paste
- 1/4 teaspoon almond extract
- 1/2 teaspoon lemon zest (fresh)
- 2 1/2 cups (about 400g) peaches (fresh, chopped into chunks)
- 1/2 cup (60g) confectioners' sugar
- 1 Tbsp (15ml) heavy cream or milk
- 1/2 teaspoon vanilla extract or vanilla bean paste

## Instructions

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1. Preheat oven to 350°F (177°C). Line an 8-inch square baking pan with parchment paper, leaving overhang for easy lifting; set aside.
2. Make the crust/topping base: In a food processor or large bowl, combine flour, 1/2 cup oats, brown sugar, cinnamon, and salt. Pulse or whisk to combine.
3. Cut in the butter: Add cold, cubed butter and pulse or cut in with a pastry cutter until coarse, pea-sized crumbs form.
4. Reserve topping: Transfer 1 cup (about 125g) of the crumb mixture to a small bowl; mix in remaining 1 Tbsp oats and sliced almonds (if using). Set aside for topping.
5. Form and pre-bake crust: Press remaining mixture firmly and evenly into prepared pan. Bake 15 minutes. Remove from oven and increase oven temperature to 375°F (191°C).

6. Make filling immediately: In a large bowl whisk egg, granulated sugar, flour, vanilla, almond extract, and lemon zest until combined. Fold in chopped peaches.
7. Assemble: Pour peach filling over the hot crust and spread evenly. Sprinkle reserved crumb topping evenly over peaches.
8. Bake: Bake at 375°F (191°C) for 35–40 minutes, or until the top is lightly browned.
9. Cool and set: Cool completely in the pan on a rack, then refrigerate for about 2 hours until fully set and easier to slice.
10. Make icing: Whisk confectioners' sugar, cream or milk, and vanilla until smooth and drizzleable.
11. Finish and serve: Lift bars out using parchment, cut into squares, and drizzle with vanilla icing before serving.

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**Tags: Dessert, Bars, Peach, Summer, Make Ahead, Freezer Friendly**

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