

Peach Crumb Bars That Taste Like Summer in Every Bite

Soft, Sweet, and Irresistibly Crumbly



OVEN
375°F

TIME
50 min

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INGREDIENTS

For the Crust and Crumb Topping:

1 3/4 cups (230g) all-purpose flour
3/4 cup (150g) granulated sugar
1/2 tsp kosher salt
1/2 tsp ground cinnamon
12 tbsp (1 1/2 sticks) cold unsalted butter, cubed
2 tsp vanilla extract

For the Peach Filling:

1 large egg
1/2 cup sour cream
1/2 cup (100g) granulated sugar
1 tbsp all-purpose flour
1/2 tsp kosher salt
3 medium peaches (about 1 lb), pitted and thinly sliced

DIRECTIONS

- 1.** Preheat & Prepare: Preheat oven to 375°F (190°C). Butter an 8x8-inch square pan and line it with parchment on the bottom and two sides, leaving overhang for easy lifting.
- 2.** Make the Crust & Topping: In a large bowl, mix flour, sugar, salt, and cinnamon. Add the cold butter and vanilla, then use your fingers to rub the butter into the flour until the mixture holds together in clumps. Reserve 3/4 cup of this mixture for the topping. Press the remaining dough into the bottom of the pan.
- 3.** Prepare the Peach Filling: In another bowl, whisk together the egg, sour cream, sugar, flour, vanilla, cinnamon, and salt. Fold in the sliced peaches until well coated.
- 4.** Assemble: Pour the peach mixture over the crust and spread into an even layer. Crumble the reserved dough over the top, squeezing it into clumps if you like big crumbs.
- 5.** Bake: Bake for 50 minutes, or until the crumb topping is pale golden and firm to the touch. Cool in the pan for at least 1 hour before slicing.

TIPS FOR SUCCESS

Use firm, ripe peaches for the best texture—overripe will get too mushy.

Squeeze the topping mixture into larger clumps before sprinkling.

If using canned peaches, drain and pat dry before using.

Let them cool fully before slicing for clean, neat squares.

