



# DAILY

## Herbal Treat

NOURISH YOUR BODY. BRIGHTEN YOUR DAY. 

TODAY'S HIGHLIGHT:

## PEACH ROSEMARY CRUMBLE BARS

Juicy peaches, warm cinnamon, buttery oat crumble and a delicate touch of rosemary create a bright, irresistible dessert. 



### INGREDIENTS:

- 4 cups sliced ripe peaches
- 1 Tbsp lemon juice
- 1/3 cup honey or maple syrup
- 1 tsp vanilla extract
- 1 tsp fresh rosemary, minced
- 1 tsp ground cinnamon
- 1 cup old-fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup butter, melted

### HOW TO MAKE:

- 1 Heat oven to 350°F.
- 2 Toss peaches with lemon, honey, vanilla, rosemary and cinnamon.
- 3 Spread in a greased 8-inch pan.
- 4 Mix oats, flour, brown sugar and butter; sprinkle over peaches.
- 5 Bake 35–40 minutes; cool completely and slice.

### HERBAL BENEFITS:



#### GARDEN-FRESH AROMA

Fresh rosemary adds a delicate piney fragrance.



#### PEACHY & BRIGHT

Ripe peaches bring juicy natural sweetness.



#### WARM & COMFORTING

Cinnamon adds cozy spice and depth.



#### EASY TO SHARE

Slice into bars for picnics, parties or dessert.

*Simple ingredients.  
Bright herbal flavor.*



#### TINY HERBAL TIP

Finely mince rosemary so its flavor stays delicate.

Sharing herbal knowledge, recipes & natural living to help you thrive — naturally!

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