

# All-American Fruit Crumble Pie



## Ingredients

### Crumble Topping

- 1/3 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 3 tbsp margarine or butter, chilled

### Crust

- 1 E-Z oat crust

### Filling

- 2 cans (21 oz each) apple or peach pie filling
- 1/2 cup raisins
- 1/2 tsp ground cinnamon

### Serve With

- Whipped cream, ice cream or frozen yogurt (optional)

PREP  
TIME  
10 min

COOK  
TIME  
30 min

TOTAL  
TIME  
40 min

SERVINGS  
8

## Made with



Quaker® Oats-Old Fashioned

## How to make it

1. Prepare E-Z Oat Crust as recipe directs.
2. Heat oven to 375°F.
3. For topping, combine oats, flour and sugar in small bowl; mix well.
4. Using pastry blender or 2 knives, cut in margarine until mixture is crumbly. Set aside.
5. For filling, combine pie filling, raisins and cinnamon in large bowl; mix well.
6. Pour into prepared crust.
7. Sprinkle reserved topping evenly over filling.
8. Bake 25 to 30 minutes or until topping is golden brown.

9. Serve with whipped cream, ice cream or frozen yogurt, if desired.