

Apple Raspberry Fruit Crisp



Ingredients

Filling

- 6 cups thinly sliced apples, peaches or pears
- 1/4 cup apple juice
- 1 tbsp firmly packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 tsp ground cinnamon
- 1 cup raspberries, raw

Topping

- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup firmly packed brown sugar
- 3 tbsp vegetable oil
- 1 tsp ground cinnamon vanilla ice cream or whipped cream (optional)

How to make it

1. Heat oven to 350°F.
2. Spray 8-inch square glass baking dish with cooking spray.
3. For filling, combine apples and apple juice in large bowl.
4. Add brown sugar, flour and cinnamon; stir until fruit is evenly coated.
5. Gently stir in raspberries, spoon into baking dish.
6. For topping, combine oats, brown sugar, oil and cinnamon in a medium bowl; mix well.
7. Sprinkle evenly over fruit.
8. Bake 30 to 35 minutes or until fruit is tender.
9. Serve warm with ice cream or whipped cream, if desired.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30-35 min	40 min	9

Made with



Quaker® Oats-Old Fashioned