

Breakfast Apple Crisp with Berries



Ingredients

Filling

- 4 cups thinly sliced peeled apples (about 4 medium)
- 2 cups fresh or frozen blueberries or sliced strawberries
- 1/4 cup firmly packed brown sugar
- 1/4 cup frozen orange juice concentrate, thawed
- 2 tbsp all-purpose flour
- 1 tsp ground cinnamon

Topping

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup firmly packed brown sugar
- 1/3 cup margarine or butter, melted
- 2 tbsp all-purpose flour

How to make it

1. Heat oven to 350°F.
2. Spray 8-inch square glass baking dish with non-stick cooking spray.
3. For filling, combine all ingredients in large bowl; stir until fruit is evenly coated.
4. Spoon fruit into baking dish.
5. For topping, combine all ingredients in medium bowl; mix until crumbly.
6. Sprinkle evenly over fruit.
7. Bake 30 to 35 minutes or until apples are tender.
8. Serve warm with yogurt, if desired.

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

Made with



Quaker® Oats-Old Fashioned