

Cherry Crisp

Ingredients

Filling

- 1/2 cup granulated sugar
- 1 tbsp cornstarch
- 1/2 cup cranberry juice or Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 2 cans (16 oz each) pitted sour cherries, drained
- 1/3 cup sweetened dried cranberries

Topping

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

How to make it

1. Heat oven to 375°F.
2. In medium saucepan stir together granulated sugar and cornstarch.
3. Gradually stir in cranberry juice, mixing well.
4. Stirring constantly, bring to a boil over medium-high heat.
5. Cook and stir 1 minute or until thickened and clear.
6. Remove from heat; stir in cherries and cranberries.
7. Spoon filling into six small (about 6 oz) ovenproof custard or soufflé cups or heart-shaped ramekins, dividing evenly.
8. For topping, combine all ingredients in small bowl; mix well.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15-20 min	25 min	6

Made with



Quaker® Oats-Old Fashioned

9. Sprinkle topping over each fruit cup, dividing evenly.
10. Bake 15 to 20 minutes or until topping is golden brown.
11. Serve warm.