

# Crispy Fruited Cobbler

## Ingredients

- 2 cans (approx. 20-21 oz each) apple, cherry or peach pie filling
- 1 cup Original Mix
- 3/4 cup Quaker Oats®, quick or old fashioned, uncooked
- 1/3 cup brown sugar, packed
- 1/4 tsp ground cinnamon
- 1/3 cup margarine or butter, chilled, cut into 1" pieces
- 1 egg, slightly beaten

## How to make it

1. Preheat oven to 400°F.
2. Spoon pie filling into an 8" x 8" or 9" x 9" baking dish. Bake 15 minutes or until hot and bubbly.
3. Meanwhile, combine pancake mix, oats, brown sugar and cinnamon in medium bowl; mix well.
4. Cut in margarine using pastry blender or 2 knives, until mixture resembles coarse crumbs.
5. Add egg; mix just until egg is well incorporated.
6. Carefully remove pie filling from oven; top evenly with pancake mixture.
7. Return to oven; bake 25-30 minutes or until golden brown.
8. Serve warm with ice cream, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	9

## Made with



Original Mix