

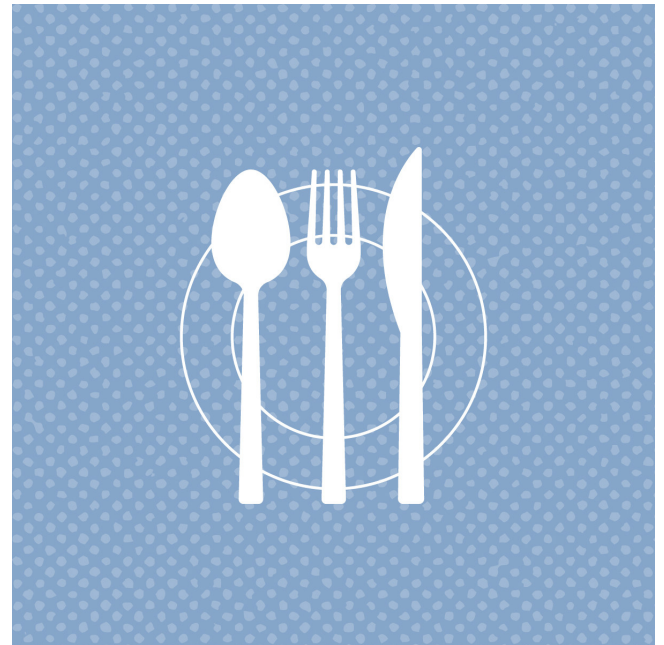
Fruited Oatmeal Crisp

Ingredients

- 1/2 cup Original Mix
- 1/2 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
- 2 cans (approx. 20-21 oz each) apple, cherry or peach pie filling

How to make it

1. Preheat oven to 350°F.
2. Combine pancake mix, oats, brown sugar and cinnamon in medium bowl; mix well. Cut in margarine using pastry blender or 2 knives, until mixture resembles coarse crumbs.
3. Spoon pie filling into an 8"x 8" or 9"x 9" baking dish.
4. Top pie filling evenly with pancake oat mixture.
5. Bake 25-30 minutes or until golden brown.
6. Serve warm with ice cream, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25-30 min	35 min	9

Made with



Original Mix