

Oatmeal Fruit Crisp

Ingredients

Filling

- 6 cups peeled, thinly sliced apples, peaches or pears (6 to 8 medium)
- 1/4 cup water
- 1/4 cup firmly packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 tsp ground cinnamon

Topping

- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 3 tbsp firmly packed brown sugar
- 2 tbsp margarine, melted
- 1/4 tsp ground cinnamon Nonfat frozen yogurt (optional)



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30-35 min	40 min	8

Made with



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 fruit and water in large bowl.
4. Add sugar, flour and cinnamon; stir until fruit is evenly coated.
5. Spoon into baking dish.
6. For topping, combine all ingredients in medium bowl; mix well.
7. Sprinkle evenly over fruit.
8. Bake 30 to 35 minutes or until fruit is tender.
9. Serve warm with nonfat frozen yogurt, if desired.

Quaker® Oats-Old Fashioned