

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)

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.



PREP
TIME
10 min

COOK
TIME
30-35 min

TOTAL
TIME
40 min

SERVINGS
8

Made with



Quaker® Oats-Old Fashioned