



All-American Fruit Crumble Pie



SERVINGS

8



COOKING TIME

30 min

Get patriotic year-round with this fruity pie recipe perfect for any cookout or celebration. All-American Fruit Crumble Pie is not only delicious but is also easy to personalize to your taste. Choose apple or peach pie filling depending on the time of year or whichever you're into the mood for and serve it with your favorite topping like whipped cream, ice cream, or frozen yogurt.

Ingredients

Crumble Topping

- 1/3 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 3 tbsp margarine or butter, chilled

Crust

- 1 E-Z oat crust

Filling

- 2 cans (21 oz each) apple or peach pie filling
- 1/2 cup raisins
- 1/2 tsp ground cinnamon

Serve With

- Whipped cream, ice cream or frozen yogurt (optional)

Cooking Instructions

1. Prepare E-Z Oat Crust as recipe directs.
2. Heat oven to 375°F.
3. For topping, combine oats, flour and sugar in small bowl; mix well.
4. Using pastry blender or 2 knives, cut in margarine until mixture is crumbly. Set aside.
5. For filling, combine pie filling, raisins and cinnamon in large bowl; mix well.
6. Pour into prepared crust.
7. Sprinkle reserved topping evenly over filling.
8. Bake 25 to 30 minutes or until topping is golden brown.
9. Serve with whipped cream, ice cream or frozen yogurt, if desired.