



Apple Strawberry Crisp



SERVINGS



COOKING TIME

2

5 min

When you're in the mood for a yummy baked good but don't have the time, Apple Strawberry Crisp is the perfect compromise. In just 10 minutes you can enjoy a decadent dessert made without any dairy products. This dessert is a great way to end a long summer day or enjoy fall flavors when the season changes.

Ingredients

- 6 strawberries
- 2 Fuji apples
- 2 tbsp all purpose flour
- 2 tsp brown sugar
- 1/2 tsp ground cinnamon
- 1 packet [Quaker® Simply Granola - Oats, Honey, Raisins & Almonds](#)
- 2.64 oz [Quaker® Simply Granola - Oats, Honey, Raisins & Almonds](#)

Cooking Instructions

1. Thinly slice ONLY 6 strawberries and set aside.
2. Peel the apples and cut into 1/2-inch diced pieces. Place in a medium bowl.
3. Add flour, brown sugar, and ONLY 1/4 tsp cinnamon and 1/8 tsp salt to the bowl with the apples. Toss until well combined.
4. In a small bowl, combine the granola and remaining 1/4 tsp of cinnamon and toss until well combined.
5. Reserve half of the granola mixture for step 3. Divide remaining granola mixture evenly into each ramekin.
6. Divide the apple mixture between the ramekins. Apples should be mounded about 1-inch above the top of the ramekin.
7. Top each with the remaining granola mixture.
8. Microwave the apple crisps for 3 1/2 minutes.

9. Top each apple crisp with sliced strawberries.
10. Serve and enjoy!