



Breakfast Apple Crisp with Berries



SERVINGS



COOKING TIME

9

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Breakfast Apple Crisp with Berries might taste like a treat, but this baked breakfast recipe is the perfect addition to breakfast and brunch. With a variety of fruit flavors, warm cinnamon, and mild molasses, this dish is a delicious way to help start your morning.

Ingredients

Filling

- 4 Cup(s) thinly sliced peeled apples (about 4 medium)
- 2 Cup(s) fresh or frozen blueberries or sliced strawberries
- 1/4 Cup(s) firmly packed brown sugar
- 1/4 Cup(s) frozen orange juice concentrate, thawed
- 2 Tablespoon(s) all-purpose flour
- 1 Teaspoon(s) ground cinnamon

Topping

- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) firmly packed brown sugar
- 1/3 Cup(s) (5 tablespoons plus 1 teaspoon) margarine or butter, melted
- 2 Tablespoon(s) all-purpose flour

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 8-inch square glass baking dish with non-stick cooking spray.
3. For filling, combine all ingredients in large bowl; stir until fruit is evenly coated.
4. Spoon fruit into baking dish.

5. For topping, combine all ingredients in medium bowl; mix until crumbly.
6. Sprinkle evenly over fruit.
7. Bake 30 to 35 minutes or until apples are tender.
8. Serve warm with yogurt, if desired.