



Oatmeal Fruit Crisp



SERVINGS

8



COOKING TIME

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Oatmeal Fruit Crisp is a yummy year-round dessert made with fresh apples, peaches or pears and has the option to top it with nonfat frozen yogurt. This tender and warm recipe makes for a great dessert to serve at gatherings or treat your family.

Ingredients

Filling

- 6 Cup(s) peeled, thinly sliced apples, peaches or pears (6 to 8 medium)
- 1/4 Cup(s) Water
- 1/4 Cup(s) firmly packed brown sugar
- 2 Tablespoon(s) all-purpose flour
- 1/2 Teaspoon(s) ground cinnamon

Topping

- 3/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 3 Tablespoon(s) firmly packed brown sugar
- 2 Tablespoon(s) margarine, melted
- 1/4 Teaspoon(s) ground cinnamon Nonfat frozen yogurt (optional)

Cooking Instructions

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.